

Formules :Dinner and Lunch

3 Courses - Entree, Mains, Dessert \$65*

2 Courses - Entree Mains or Mains Dessert \$50*

Entrée

-Baguette-6

Baguette and semi salted butter

-French Onion Soup- 20

Croutons and cheese (GFO)

-12 Escargots-22

Butter, parsley and baguette (GFO)

-Tartare de boeuf-24

Hand cut (à la minute) (GFO)

-Home Made ham terrine - 18

with baguette and Cornichons

-Crispy Calamari-22

lemon pepper , Gribiche sauce

-Twice Baked cheese soufflé-24

Bechamel sauce with Conte Cheese

Kid Menu

-20

Chicken or Fish and chips and ice cream

**Byo Tuesday , Wednesday \$15 corkage per bottle Wine Only
Surcharge Apply on card payment**



Mains

-Tarte Forestiere - 26

Puff Pastry , mushrooms, Creamed leak , Gruyere cheese

-Chicken Basquaise - 32

Chicken served with Sauce Basquaise (tomatoes, capsicum, Onion, Garlic) and rice (GF)

Signature Dish **-Roulet de Porc -35**

Pork belly crackling, Red cabbage and Cognac sauce (GF)

-Duck Confit -38

Home Made slow cooked duck leg served with french Lentilles (GF)

-Steak and Fries -50 * add 10 to formule

200gr Eye Filet and fries

-Choice of Pepper corn or Paris Butter sauce

-Fish of the day * add 5 to formule

Ask our friendly staff for the fish and price (GF)

(If you have any allergies please let us know)

Sides

-12

Baby potatoes (GF) - Carrots (GF) - Mix Veggies (GF)

- Mix Salad (GF) - French Fries

Dessert

Signature Dish **-Apple tarte Tatin -16 , ice cream *add 2 to formule**

-Basque baked cheese Cake -16, Ice cream *add 2 to formule

-Cream brûlée -16 (GF)

-Mousse of the day -16

-Affogato (w Frangelico) -18 *add 2 to formule

(w out frangelico) - 10



Byo Tuesday , Wednesday \$15 corkage per bottle Wine Only

