

les entrées...

soupe du jour...	soup of the day	14
soupe à l'oignon...	French onion soup w gruyère and a puff pastry dome	15
tarte fine à la tomate...	tomato and onion tarte tatin served w a light blue cheese and salad	16
salade de canard confit...	green salad w duck confit, caramelised apples, macadamia nuts and avocado topped w a light mango and ginger vinaigrette	16
gnocchi vitelotte...	home made purple congo potato gnocchi served w a butternut and port sauce	16
ratatouille gratinée...	traditional ratatouille (tomatoes, onions, zucchini, eggplant) served on gratin	16
terrine de gibier...	home-made venison terrine served w cornichons, baby onions and musclun salad	17
escargots de Bourgogne...	six or twelve French snails served w a garlic parsley sauce	6 snails : 17 12 snails : 34
fraicheur de crabe...	"refreshing" sandcrab meat served cold, with avocado, salad and home made cocktail sauce	17
coquille St Jacques...	scallops and local prawns served w Jerusalem artichoke puree and lukewarm buttered spring vegetable	21
raviole de fruit de mer...	mixed seafood soufflé encased in pasta sheets, topped w a lobster cognac sauce	17
dégustation d'entrées...	comprising of tomato tarte fine, gnocchi, venison terrine, coquille St. Jacques and escargots de Bourgogne (serves two)	39

les plats principaux...

lapin chasseur...	casserole of rabbit cooked in a mushroom, tarragon and wine sauce served w potato, carrot and turnip	36
coq au Riesling...	free range chicken marinated in a Riesling wine sauce w potato mash, onion, mushroom, bacon and carrots	35
steak au champignon...	eye fillet of beef on gratin potatoes, topped w a creamy mushrooms sauce sided by greens and garnished w a sliced caramelised apple	35
carré d'agneau...	rack of lamb, sided w capsicum filled w ratatouille, a thyme and garlic jus and creamy potatoes puree	37
tartare de boeuf...	à la minute finely minced raw eye fillet served w onions, capers, raw egg accompanied w his traditional sauce, salad and fries	35
poisson du jour...	fish of the day	36
bouillabaisse...	traditional seafood dish w mussels and reef fish, prawn & calamari served in a broth with potatoes, leeks, fennel bulb, tomatoes, garlic, croutons and aioli	35
canard à l'orange...	crispy organic free range duck, twice cooked in the oven served w an orange and Grand Marnier sauce w creamy sweet potatoes and braised red cabbage	37
side dishes	french fries / garlic beans / gratin dauphinois mushrooms with herbs / green salad	10