



C'EST BON BASTILLE DAY DINNER
Thursday 14th of July 2011

4 COURSES
\$90 pp

amuse bouche de crab...

citrus crab meat rolled in a red capsicum jelly

chausson de caille...

quail breast filled with truffles and a fine chicken mousse, garnished with quail legs confit, and a truffle sauce

lotte rotie aux poireaux confit...

roasted monk fish with lemon crumble, served with confit leeks, parsnip purée, broccolini and beurre blanc

or

filet de boeuf a la betterave ...

pan-fried eye filet, wrapped in beetroot powder served with creamy polenta and mushroom, garnished with season vegetables

profiteroles au chocolat

choux pastry filled with vanilla ice cream and topped with a chocolate sauce

poire maison

crispy chocolate hazelnut, topped with a pear parfait and garnished with a crumbled deep-fried mini pear

café, thé with chocolate truffles and almond praliné...
bon appétit !