

les plats principaux...

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lapin <i>au Roquefort et figues...</i>	farmed rabbit roasted till tender, served w a Roquefort and fig sauce	29.9
coq au vin...	free range chicken marinated in red wine w potatoes, mushrooms and bacon	29.9
steak <i>au poivre vert...</i>	eye fillet of beef on mash, topped w a cognac peppercorn sauce sided by greens and garnished w a sliced caramelised apple	32.9
côte de boeuf...	300 g “bone-in” ‘marbled’ rib eye, served w French fries and salad topped w your choice of sauce: poivre (pepper) or beurre au Roquefort (blue vein cheese butter) or sauce au vin rouge (red wine sauce)	32.9
carré d’agneau...	boneless rack of lamb w a ginger and coriander jus, garnished with darphin potatoes and green	29.9
cassoulet...	classic French dish comprising of duck leg confit, sausage and pork belly served on white haricot beans	31.9
poisson du jour à la Marseillaise ...	fish of the day served <i>on a</i> Mediterranean omelette and topped w a caper and butter sauce	29.9
saumon de tasmanie...	grilled fillet of Tasmanian salmon topped w a champagne ‘beurre blanc’ and a tomato salsa on gratin “dauphinois”	29.9
poitrine de porc...	crispy pork belly on a mushroom polenta w a truffled green lentil cream	29.9
canard à l’orange...	crispy skinned duck, twice cooked in the oven and served w an orange and Grand Marnier sauce w sweet potato and braised red cabbage	33.9
side dishes		
french fries / garlic beans / gratin dauphinois / mushrooms with herbs		8