

WELCOME TO OUR CELLAR

FUNCTION MENU NOV / DEC 2018

\$75 PER PERSON

3 COURSES MENU

AMUSE BOUCHE AND BREAD

ENTREES

TARTE AU CHÈVRE

CAMILLE'S GOAT CHEESE TART WITH ONION COMPOTE AND MESCLUN

SOUPE DU JOUR

SOUP OF THE DAY MADE WITH THE FRESHEST INGREDIENTS DUCK

PÂTÉ DE CANARD

DUCK LIVER PÂTÉ SERVED WITH CHUTNEY AND TOASTED BRIOCHE

BRANDADE DE MORUE

MOUSSE OF SALTED COD , PARMESAN CRISP, ASPARAGUS
AND BALSAMIC SYRUP

MAINS

CANARD A L'ORANGE

CRISPY ORGANIC FREE RANGE DUCK, TWICE COOKED,
SWEET POTATO PURÉE, RED CABBAGE,
ORANGE AND GRAND MARNIER SAUCE

POULET SAUCE POIVRE

SLOW ROASTED ORGANIC BABY CHICKEN WITH FARMERS GARDEN
GREENS, EGGPLANT PUREE AND PEARL BARLEY, 3 PEPPER SAUCE

ENTRECÔTE AUX CHAMPIGNONS

RIB-EYE FILLET 300 GR GRASS FED, ROASTED POTATO, MIXED
VEGETABLE AND MUSHROOM SAUCE

POISSON DU JOUR

FISH OF THE DAY, PREPARED WITH THE FRESHEST INGREDIENTS
TO YOUR PERFECTION

DESSERTS

CRÊPE SUZETTE

FRESHLY MADE CRÊPE, ORANGE AND GRAND MARNIER SAUCE
SERVED WITH VANILLA ICE - CREAM

CRÈME BRULÉE

CLASSIC VANILLA CRÈME BRULÉE

MOUSSE AU CHOCOLAT

TRADITIONAL CHOCOLATE MOUSSE

BOMBE ALASKA

LAYERS OF RASPBERRY SORBET, BOURBON VANILLA ICE - CREAM
AND GENOISE, SOFT MERINGUE AND SPUN SUGAR

BON APPETIT !!!