

Formula :Dinner and Lunch

3 Courses - Entree, Mains, Dessert \$69*

2 Courses - Entree Mains \$55 or Mains Dessert \$50*
(If you have any allergies please let us know)

Entrée

-Baguette-6

Baguette and semi salted butter

-French Onion Soup- 22

Croutons and cheese (GFO)

-12 Escargots-22

Butter, parsley and baguette (GFO)

-Tartare de boeuf-25

Hand cut (à la minute) (GFO)

*Main Size available (with Chips -50 or ad 10 to
formule)*

-Chargrill Octopus-26

*Octopus Tentacles, white bean, Chorizo and Feta
cheese Sauce*

-Home Made liver parfait - 22

with baguette and Cornichons

-Twice Baked cheese soufflé-26 (Min 15Mins)

Béchamel sauce with Conte Cheese

Kid Menu -20

Roasted Chicken or Fish and chips and ice cream

Byo Tuesday , Wednesday \$19 corkage per bottle Wine Only
Surcharge Apply on card payment

Mains

-Stuffed Aubergine - 32

Roasted Augerine, Ratatouille, gruyere and Rice (GFO)

-Chicken Coq au Vin - 38

Red wine sauce with mixed vegetables (GF)

-Roulet de Porc -38 *Signature Dish*

Pork belly crackling, Potatoes and mustard sage sauce. (GF)

-Duck Confit Casoulet -42

Home Made slow cooked duck leg, Pork sausage and white beans stew (GF)

-Beef Bourguignon -42

slow cooked beef stew, red wine sauce and mash potatoes

-Steak and Fries -50 * add \$10 to formula

200gr Eye Filet and fries

-Choice of Pepper corn or Paris Butter sauce

-Fish of the day * add \$5 to formula

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

Sides -12

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

- Mix Salad (GF) - French Fries

Dessert

-Apple tarte Tatin -17 , ice cream *add 2 to formula *Signature Dish*

-Basque baked cheese Cake -17, Ice cream *add 2 to formula

-Gf Desert of the day -17 ask staff, Ice cream *add 2 to formula

-Fondant au Chocolat -17 Ice cream (15 mins but worth it) *add 2 to formule

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

(w out frangelico) - 10

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