

Sous le Soleil

TAKE AWAY MENU

Order on 02 9880 8816

Large Savoury Tarts - Serve 8 - \$30 served ready to be heated in your oven

Quiche Lorraine (bacon, Emmental, parsley)

Quiche Sardou (onion, baby spinach, artichoke)

Quiche Nordique (salmon, asparagus)

Soup

Soup of the Day (GF) \$10

French Onion soup with cheese crouton \$12

Main course

served ready to be heated in your oven

Sous le Soleil Signature Duck leg confit (Hawkesbury NSW)
with Toulouse sausage & cassoulet beans (GF, DF) \$26

Boeuf Bourguignon (Rangers valley NSW) with Paris mash \$24

Baked salmon fillet (Macquarie Harbour TAS) with leek fondue and Normandy sauce (GF) \$25

Organic deboned chicken thighs (Peats Ridge NSW) with grape & parsnip & bacon sauté,
verjuice sauce (GF) \$22

Side Dish

Garden salad (GF, DF) \$6

Duck fat & herb roasted potatoes (GF, DF) \$9

Dessert

Organic Madagascan vanilla crème brûlée (GF) \$9

Chou pastry, hazelnut praline, salted caramel \$10