

Sous le Soleil

AT HOME MENU

TO BE ORDERED ONLINE THE DAY PRIOR

* LA QUICHE - Serve 8 - \$30 *

Quiche of the day (specified on our website)

Quiche Lorraine (bacon, emmental, parsley)

Quiche Sardou (onion, baby spinach, artichoke)

Quiche Nordique (salmon, asparagus)

* L'ENTRÉE *

House made pork, pancetta & cognac terrine, pickles, croutons (DF) \$15

Gnocchi à la Parisienne, mushrooms, nutmeg mornay sauce (V) \$16

Seared scallops, potato & celery amandine, thermidor sauce (GF) \$19

Stuffed quail with dried fig & pancetta stuffing, eggplant & duck liver caviar, cognac jus gras (GF, DF) \$19

* LE PLAT *

Main of the day (specified on our website)

Duck leg confit, spec & napa cabbage pilaf, bigarade sauce (GF, DF) \$28

Market fish pan fried fillet, leek, yellow lentils & walnut ragout, caramelized witlof, sorrel & white balsamic beurre blanc (GF) \$26

Brussels sprout & sage risotto, cayenne oil, tarragon soubise sauce (GF, DF, V) \$22

* ACCOMPAGNEMENT *

Garden salad (GF, DF) \$6

Bacon & peas (GF) \$6

Duck fat roasted potatoes (GF) \$6

* LE DESSERT *

Genoise cake, candied orange in grand Marnier syrup, crème patissière, Armagnac jelly \$10

Hazelnut mousse & dark chocolate shards \$10

Spiced maple & pumpkin curd buckwheat crust tart, pecan & rum caramel sauce (GF, DF) \$10

Roseville Park | www.slshome.com.au

LIMITED STOCK | LIMITED DELIVERIES AVAILAIBLE