

LA CARTE DE L'HIVER

Du Pain

A complimentary slice of bread will be served once your order has been taken.

Any additional serving has a \$2 charge

L'Apéritif

Des Olives \$9

Warm marinated olives

Des Huitres 1/2 dz \$24

Freshly shucked Coffin Bay (SA) Pacific oysters served with mignonette dressing

1 dz \$46

Sparkling - Varichon & Clerc - Blanc de blanc - France \$11

Le Camembert Rôti \$28

Baked camembert, Calvados flambéed apple compote, croutons

L'Epatant - Fils de Pomme (Pear cider) France \$10

La Planche à Partager \$28

A board to share with Jamon Iberico, Salchichon, house made pork terrine, pickles, croutons (DF)

extra share +\$14

2020 Grain de Soleil - Rosé - Coteaux d'Aix - France \$13

Les Entrées

Une Soupe Populaire \$21

French onion soup, charred sourdough, emmental

2020 Quartier - Pinot Gris - Mornington Peninsula - VIC \$13

Le presque Breton \$24

Twice baked crab & leek soufflé, almond & lemon cream

2016 Baron de Rothschild - Sauv blanc - Bordeaux - France \$11

L'os de Rantanplan \$23

Roasted bone marrow, brown mushroom, pancetta, brioche

2019 M.Chapoutier - Grenache Rouge - Côte du Rhône - France \$11

Des Papillons de Mer \$25

Butterflied grilled king prawns, quince variation, anise beurre blanc (GF)

2021 Two Rivers - Verdelho - Hunter Valley - NSW \$10

Une Géode Verte \$20

Spinach & silver beet croquette, compressed fennel bulb, celeriac veloute (V,GF)

2019 Four Winds Vineyard - Riesling - Canberra - ACT \$12

Les Plats

Le Plat du Jour

Presented on the day

Une Pêche Hispanique \$36

Fish of the day (sourced by Nicholas Seafood), braised daikon radish, fig compote, parsnip puree, Iberico jamon beurre rouge (GF)

2019 M.Chapoutier - Grenache Blanc - Côte du Rhône - France \$11

Notre Confit Maison \$38

House-made duck leg confit (Hawkesbury NSW), peppered Brussels sprout, apple & ginger puree, Sangria sauce (GF)

2019 Sam Miranda - Pinot Noir - King Valley - VIC \$12

L'îlot Pithiviers \$38

Lamb shoulder & porcini Pithiviers (NSW), butternut squash puree, Thermidor sauce

2019 De Beaurepaire - Cab Sav - Rylstone - NSW \$12

Un Boeuf Endiablé \$42

Aged eye fillet steak (Winya QLD), Jerusalem artichoke variation, sauce Diable (GF)

2015 Jack Estate - Shiraz - Coonawarra - SA \$13

Le Chou Farci \$32

Lentil & barley stuffed cabbage, onion soubise, chardonnay jus (V, DF)

2020 Bleasdale - Chardonnay - Adelaide Hills - SA \$13

Les Accompagnements \$10

Salade mixte

Garden salad

Frites

Shoestring fries

Légumes verts

Steamed greens

Patates douces

Sweet potato mash

Petits pois & lardons

Bacon & peas

Pommes sautées

Duck fat potatoes

Fully licensed | BYO is not permitted on Friday & Saturday dinner.

Any other time, BYO Wine is allowed - corkage \$5 per person.

We accept Amex, Visa & MasterCard (+1.5% for all CREDIT cards)

10% SURCHARGE APPLIES ON SUNDAYS & PUBLIC HOLIDAYS

Les Fromages

L'assiette de Fromage (\$9 per cheese)

2 Cheeses minimum from the selection below

Comté

Cows milk (France)

St Augur

Cows milk (France)

Brillat-Savarin

Cows milk (France)

Bûche cendrée

Goats milk (France)

2019 Skimstone - Merlot - Mudjee - NSW \$12

Les Desserts

Un soufflé Acidulé \$16

Rhubarb soufflé, Granny Smith sorbet (GF, DF)

2021 McLeish - Botrytis Semillon - Hunter Valley - NSW \$12

La Bruxelloise \$14

Belgian dark chocolate creme brûlée, hazelnut praline (GF)

2018 Bila Haut - Banyuls Rimage - Roussillon - France \$12

Une Tatin qui Cloche \$16

Apple tatin dome, creme fraiche ice cream, sable biscuit, caramel & cinnamon sauce

2010 Chateau Roumieu - Sauternes - Bordeaux - France \$14

Comme à Noël \$14

Brioche & prune pudding, grapefruit syrup, candied walnut

House made mulled wine \$14

Un Classique \$10

Vanilla bean ice cream & espresso (GF)

With Frangelico / Amaretto / Kalua / Baileys liquor \$5

Our aim is to create a new menu from scratch each season. We celebrate local products and french cuisine with a special savoir-faire when it comes to the sauces.

In order to maintain premium quality, we have limited portions. Arrangements can be made for people with special dietary requirements.

Bon appétit