

# Sous le Soleil

## LA CARTE DE L'ÉTÉ

### **Des Olives**

Marinated olives (\$8)

### **La Planche à partager**

A board to share with prosciutto, sausage, paté & olives for 2 or more (\$10 per person)

2016 Domaine de la Rouillère - Rose - St Tropez - France - glass \$12

## **Les Entrées**

### **Un panier de Crustacés**

Prawn lemongrass ravioli, ginger essence, wilted baby spinach, cherry tomato confit, chive pollen, lobster bisque \$19

2016 Maison M.Chapoutier "Belleruche" - Grenache, Clairette - Cote du Rhône - France - glass \$9

### **L'Assiette Croquante**

Lime salmon mousse stuffed raw mushroom, avocado cucumber quinoa mousseline,  
chilled basil sorrel consommé, mustard oil (GF,DF) \$19

2015 Domaine de L'aigle - Chardonnay - Languedoc - France - glass \$11

### **La Caille en Bonbon**

Quail bonbon filled with sage & prune, sweet corn, pita chip, curried cognac cream \$20

2016 Maison M.Chapoutier "Belleruche" - Grenache - Cote du Rhône - France - glass \$9

### **Des Coquilles Saint Jacques en Ligne**

Seared scallops, grilled watermelon, cucumber dill marinade avocado vinaigrette, feta mousse (GF) \$22

2016 Monowai - Pinot Gris - Hawkes Bay - NZ - glass \$10

### **Le Carpaccio Maison**

Beef tenderloin carpaccio, rocket pesto potato pearl onion salad, pine nut, parmesan foam, lemon vinaigrette (GF) \$19

2016 Domaine de la Rouillère - Rose - St Tropez - France - glass \$12

### **La Tarte à l'Envers**

Leek tarte tatin, caramelised shallot, goat cheese mousse, thyme caramel vinaigrette, mustard cress (V) \$18

2016 Moondah Brook - Verdelho - WA - glass \$9

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## Les Plats

### Un Poisson en Bigoudène

Fish of the day, seafood fondue, garlic glazed celery, Brittany bouillon vinaigrette (GF) \$29  
2016 Baron Philippe de Rothschild - Bordeaux Blanc - France - glass \$10

### Le Canard à l'Orange

Duck leg confit à l'orange, charred romaine lettuce, cardamom sweet corn couscous, fennel seed tuile, candied orange \$31  
2014 Domaine de L'aigle - Pinot Noir - Languedoc - France - glass \$11

### L'Agneau venu d'Orient

Carrot juice braised lamb shoulder croquettes, eggplant variation, tomato feta crumble, harissa jus (GF) \$29  
2015 Domaine Terlato & Chapoutier - Shiraz Viognier - VIC - glass \$9

### Du Filet à la Parisienne

Beef tenderloin, daikon potato puree, red wine rosemary fondant, green asparagus, café de Paris butter rouge (GF) \$34  
2015 Baron Philippe de Rothschild - Bordeaux Rouge - France - glass \$10

### Une Poêlée Fermière

Armagnac honey glazed organic chicken thigh fillets, coconut sweet potato puree, sauté of bacon,  
Tuscan kale, tarragon, zucchini, goji berry (GF) \$29  
2016 De Beurepaire - Cabernet Sauvignon - Mudgee - NSW - glass \$10

### Le Plat préféré de Ratatouille

Ratatouille, brined baby artichoke hearts, roasted capsicum Espelette pepper veloute, thyme (V, DF) \$28  
2015 Domaine Terlato & Chapoutier - Shiraz Viognier - VIC - glass \$9

## Accompagnements (\$9)

**Salade Mixte**  
Garden salad

**Légumes verts**  
Steamed greens

**Frites**  
Beer battered potato chips

**Frites de patates douces**  
Sweet potato chips



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## Les Desserts & Fromages

### L'assiette de Fromage (\$8 per cheese)

2 Cheeses Minimum from the selection below

Gruyère  
(Cow milk)  
(Switzerland)

Brie de Nangis  
(Cow milk)  
(France)

Bleu d'Auvergne  
(Cow milk)  
(France)

Tomme de chèvre  
(Goat milk)  
(France)

### Le Baba Maison

Rum Savarin, pineapple, mango Chantilly \$14

### La Mousse au Chocolat

Dark chocolate mousse, candied tomatoes, orange tuile, cardamom ice cream \$14

### Des Framboises au Vert

Raspberry herbed frangipane tart, lemon sorbet, raspberry pollen \$14

### Les Sorbets sont Servis

Choice of sorbets, peach flan, peach chips, basil & cinnamon coulis (GF, DF) \$14

### Les triplettes de Belleville

Profiteroles filled with cream Madame, orange blossom sorrel caramel sauce \$14

### Un Classique

Affogato: vanilla ice cream, espresso & Frangelico liqueur (GF) \$12

2014 Mouton Reserve Sauternes - Bordeaux - France - glass \$12

Sauternes represents the sweeter side of Bordeaux and is made from the region's rare white grapes. Built on the thin-skins of Sémillon with a bit of bright acidity, generously donated by Sauvignon Blanc, Sauternes make exceptional dessert wines.