

# Sous le Soleil

## LA CARTE DE L'HIVER

### **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)

2017 Domaine de la Rouillère - Rose - St Tropez - France - glass \$12

## **Les Entrées**

### **L'Entrée du Jour**

To be presented on the day

### **Les Coquilles qui Rougissent**

Scallops, butternut squash, sweetened shallot, parsley coulis, pomegranate beurre rouge (GF) \$22

2017 Pirramimma Watervale - Riesling - McLaren Vale - SA - glass \$12

### **La Soupe Populaire**

French onion soup \$18

2017 Monowai - Pinot Gris - Hawkes Bay - NZ - glass \$10

### **Un Vague Souvenir**

Lamb brains, flageolet bean & tomato fondue, mustard lardon, leek (DF) \$19

2016 Domaine de L'aigle - Chardonnay - Languedoc - France - glass \$11

### **Une Chaudrée au Pernod**

Clam & spec, mushroom & Pernod broth, balsamic pearl onion, kelp oil (GF,DF) \$19

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

### **Comme à Paris**

Gnocchi à la Parisienne (V) \$19

2016 Makaraka Reserve - Sauvignon Blanc - Marlborough - NZ - glass \$10

Roseville Park / 9880 8816 / [www.slshome.com.au](http://www.slshome.com.au)

Licensed (BYO Wine only - Corkage \$4.50 per person)

We accept Amex, Visa & MasterCard (+1% for all CREDIT cards)

10% SURCHARGE APPLIES ON SUNDAYS & PUBLIC HOLIDAYS

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## Les Plats

### Le Plat du Jour

To be presented on the day

### Un Poisson nommé Indochine

Fish of the day, poached local prawns, fennel & lemongrass potato mash, bok choy, ginger & soy veloute (GF) \$29  
2016 Baron Philippe de Rothschild - Bordeaux Blanc - France - glass \$10

### Le Canard Enraciné

Duck leg confit, pumpkin & beetroot, clove jus (GF, DF) \$31  
2016 Domaine de L'aigle - Pinot Noir - Languedoc - France - glass \$11

### La Tarte Maison

Lamb shank & porcini pie, sweet potato, haricot vert \$29  
2016 De Beaurepaire - Cabernet Sauvignon - Mudgee - NSW - glass \$10

### Le Filet de Bœuf

Beef tenderloin, rosemary mushroom, carrot, celeriac, béarnaise sauce \$34  
2015 Domaine Terlato & Chapoutier - Shiraz Viognier - VIC - glass \$9

### Une Balade en forêt

Roasted winter vegetable ragout, almond couscous, kale chips (DF, V) \$29  
2016 Maison M.Chapoutier "Belleruche" - Grenache rouge - Cote du Rhône - France - glass \$9

## Accompagnements (\$9)

**Salade Mixte**  
Garden salad

**Légumes verts**  
Steamed greens

**Frites**  
Beer battered potato chips

**Frites de patates douces**  
Sweet potato chips



# Sous le Soleil

## 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 Dessert du Jour

To be presented on the day

### La Tarte à l'Envers

Apple tarte tatin, whipped crème fraiche \$14

### Une Poire Gourmande

Red wine poached pear, dark chocolate soup, candied walnut (GF, DF) \$14

### Le gâteau de Marie-Antoine Carême

Orange & mandarin Russian charlotte \$14

(orange mousse with mandarin jelly, ladyfingers, freeze dried mandarin)

### Une Verrine Enchantée

Almond milk rice pudding, blueberry & ginger compote, shredded white chocolate (GF, DF) \$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.