

LUNCH SPECIALS

2 courses \$45

3 courses \$55

ENTRÉES

Marinated alto olives and parmesan
Serrano ham (18 months old)
Escargots à la bourguignonne
French onion soup soufflé
Pâté de porc, cornichons and onion jam
House smoked ocean trout, baby beetroots, fresh goat cheese
Parsnips velouté, cèpes and croutons
Rooster salad composée

MAINS

Butcher's French cut of beef, potatoes "coin de rue"
Bouillabaisse (snapper clam, prawn and rouille)
Spelt, tomato and vegetables
Grilled vegetables à la "barigoule"
Roasted duck breast, kale, mushrooms, dates and apples
Coq au vin, "revisited"
Fish of the day à la marinère, confit tomatoes and greens
Crispy pork neck, piperade, jus

"A CÔTE"

(Side Dishes) \$10 each

potato purée white bean ragoût mixed leaf salad
sautéed potatoes baby spinach

DESSERTS

Cheese plate and baguette
Crème brûlée
Chocolate and almond opera cake with coffee ice cream
Crêpes Suzette
Gâteau basque
Soufflé of the day
Home-made ice creams and sorbets

instagram

