



SET LUNCH

\$138 2-Courses \$158 3-Courses

HORS D'OEUVRES

Choice of

Soupe du Jour Chef's Daily Soup

Soupe à l'Oignon (+\$18) Onion Soup, Emmental

Salade de Thon Tuna, Roasted Pumpkin, Beetroot, Mesculin Mix, Goat Cheese, House Dressing

Salade de Cresson et d'Endives au Roquefort, Pommes et Noix Watercress Endive Salad,
Fuji Apples, Roquefort and Walnuts with Walnut Vinaigrette

Pâté de Campagne Country Style Pâté, Cornichons and Dijon Mustard

PLATS PRINCIPAUX

Choice of

Spaghetti Pasta with Seasonal Vegetables, Tomato Sauce, Basil and Parmigiano-Reggiano

Volaille Pochée Poached Chicken Breast with Mushroom Velouté and Mashed Potato

Saumon Poêlé Seared Salmon with Braised Artichokes, Sweet Carrots, Pearl Onions
and Barigoule Emulsion

Steak Frites (+\$18) Shoestring Fries, Bearnaise, Claw Slow

Steak Tartare 120g (+\$48) Grain Fed Fillet, Toasted Baguette

LES DESSERTS

Choice of

Tarte du Jour Daily Dessert

Crème Brulée with Berries

Baba au Rhum Rum Soaked Brioche with Chantilly

Café Gourmand (+\$38) Profiterole, Chocolate Mousse and Espresso

Petit Plateau de Fromage Selection of 2 Cheeses
(Camembert / Reblochon / St. Maure / Bleu d'Auvergne / Comte)

Add \$48 and Enjoy a Glass of Wine

RED Red Merlot, Baron Philippe de Rothschild, *Languedoc*, 2018

WHITE Chardonnay, Heritage de Carillan, *Languedoc*, 2018

ROSE Rocca Maura Effet Mer Rose, Roquemaure, *France*, 2017

SPARKLING Saint Louis Blanc de Blancs *Burgundy, France, NV*

BEER

Add \$20 and Enjoy a Drink

Espresso / Hot Tea / Americano / Iced Lemon Tea / Iced Coffee

Coca Cola / Sprite / Soda

New 2020

plus 10% service charge