

Entrées

The entrées are a wonderful introduction to your dining experience. They have been specifically selected and prepared to stimulate your palate, in tune with the season and as an invitation into the world of genuine French *classique* cuisine.

Bon Appétit !

Asperges fraîches organique
sauce mayonnaise

Organic asparagus start your meal with fresh asparagus, local and in-season, *poche* and served cold with a home-made mayonnaise sauce.

Escargots traditionnels

Snails served in the French tradition. Tender snails prepared in butter, shallots, parsley and garlic – with a flavouring surprise – *Pastis* from Provence. A dozen snails served lightly gratinée. Served with French bread.

Assiette de charcuterie

An *assiette* - plate of home-made pork rillettes and *pâte de campagne*. French timeless classic delicacies. Both the rillettes and *pâte* are made with unique spices and herbs – the texture is smooth and the flavour indescribably pleasant. Served with French bread.

Terrine de fruits de mer
barigoule sauce

Seafood terrine and barigoule sauce – light mousse terrine, full of summer seafood flavour, served with the smooth and aromatic Provençale barigoule sauce.

Entrées 15.00

Médailon de Foie Gras

Duck Foie Gras. This highly prized delicacy is presented with a *gelée* of French muscat wine, green salad garniture ribboned with walnut oil and raspberry vinaigrette. Served with French bread.

32.00

Suggested wine – Loupiac botrytis dessert wine or Lerida Estate Late Harvest Pinot Gris

French sour dough bread – per serve

3.00

Pour les enfants – for the children

Children can choose a small portion – main course and a dessert

25.00

Mains – Plats chauds

The main dishes offer you tradition, the sort of food which takes time to prepare. Ingredients are marinated overnight, simmer all day on the corner of the stove. Specific stocks are made in house to enhance these dishes and their sauces.

Bouchée a la reine de poisson Normande	Fish vol-au-vent sauce Normande. Fresh fillets of snapper cooked with aromatic herbs and onions, drenched in white wine, lemon juice and fish stock. Mushrooms and <i>quenelles</i> are added. A sumptuous creamy sauce.
Ragoût de veau aux olives	Veal ragoût with olives. The flavours of Provence ! Tender veal cooked in a fresh stock, with olive oil and garlic, garden tomatoes, big green olives and fresh herbs.
Canard braise a l'orange	Braised duck with orange sauce. This dish requires no introduction. Suffice to say that this <i>classique</i> served by Christophe is light, perfumed and elegant, as rarely experienced.
Estouffade de bœuf Bourguignonne	Beef Bourguignon. The <i>classique</i> dish from Burgundy, France's gastonomic capital. Prime beef marinated and cooked in red wine, served in a rich red wine sauce, with mushrooms and lardons.
Lapereau aux abricots	Rabbit ragoût with abricots. A classic French delicacy. Slow-cooked in sauvignon blanc and fresh stock. Finished with a flavoursome creamy sauce of glazed abricots and Armagnac.

All main courses are served with seasonal vegetables

Quiche Provençale	Quiche Provençale. The typical Provençale ingredients - aubergine, courgette, capsicum, tomato, basil and garlic – make up this light and fluffy home-made quiche. Served with a garden salad and vinaigrette.	Mains 30.00 27.00
Green salad & vinaigrette		6.00 bowl

Please pre-order these dishes a minimum of 2 days in advance

Cassoulet	This classic from the south-west of France and the Pyrennees provides a hearty dish of slow cooked ingredients full of flavour. A fragrant bean sauce cooked in a stew pot marries the garnish of meat; the duck confit, pork, lamb and Toulouse sausage. Served in a terracotta pot. For a minimum of two people.	35.00 per person
Fondue au fromage	Cheese fondue Savoyarde. Selected cheeses <i>fondue</i> in white wine, fine herbs and spices. A feast of croûtons, charcuterie, potato, green salad and condiments accompany this convivial dish. Served in a cast iron fondue pot. For a minimum of two people.	35.00 per person

Suggested wine – Château la Coustarelle Prestige and all other red wines from Sud Ouest or Languedoc

Fromage - Cheese option

The French custom is to have cheese before dessert. For those who wish to observe authentic French *savoir vivre* Christophe has selected traditional fine cheeses. Served with French bread & prune *macère* with Calvados.

16.00

Desserts

In contrast to the mains which are hearty dishes, desserts are light to round off your meal and your gastronomic experience, for epicurean discovery and pleasure !

Crêpe Suzette

Orange Crêpes. The famous crêpe from Normandy region. Delicious butter crêpes are drenched in thick syrup made from caramelised fresh orange zest and Grand Marnier. Crème chantilly accompanies this fun dessert!

Crème brûlée à l'amande amer

Almond crème brûlée. No gélatine or powders in this brûlée ! You'll enjoy the contrast of the bitter almond essence in the cool smooth cream against the caramelised toffee crust.

Fondant au chocolat

Chocolate fondant. Chocolate mousse and fresh sponge drenched in kirsch - smooth, fluffy and light, best describes this famous French dessert. Be tempted to indulge in a truly sumptuous experience.

Ile Flottante

Floating Island. A very light dessert made with *meringue* - cooked egg whites and sugar – floating on a home-made Crème Anglaise. An ideal summer dessert.

Desserts 13.00

Digestifs

Bénédictine, Chartreuse	12.00
Cointreau, Grand Marnier	12.00
Cognac VSOP	15.00
Armagnac VSOP	15.00
Calvados Vieux	15.00

Coffees & Teas

Café crème, cappuccino, espresso, macchiato, long black, flat white, café latte	3.50
Café Correct – espresso and a dash of Calvados	10.00
Chamomile, peppermint, green tea, Earl Grey, English breakfast	3.00