

Orange

STARTERS

Gruyere soufflé, gratinated with a light crème sauce
apple celery salad

(Please allow for 20 minutes preparation time)

110

Cumin roasted carrot, avocado, baby beets, pickled carrots, fried goats cheese,
mixed greens and a fresh carrot citrus dressing

85

Duck liver parfait, apple chutney, toasted brioche

90

Crispy fried Patagonian calamari, Asian style coleslaw, roasted garlic aioli

110

Salmon tartare, creamy avocado, cucumber radish salad,
tangy ponzo dressing

110

Trio of wild mushroom tortellini, warm vinaigrette, fresh parsley and Grano Padano

90 | 160

Fresh West Coast mussels, steamed in Le Lude Brut finished
with a gremolata crème

(when available)

90 | 160

MAINS

Fresh off the boat line fish, crispy pancetta, wilted butter lettuce, petit pois,
pearl onions, lemon velouté

SQ

Crispy skinned chicken supreme stuffed with tarragon chicken mousse,
creamy corn purée, roasted chicken jus

180

Peking duck breast, carrot purée, buttered baby spinach,
Pickled quince glaze

190

Pan fried Veal Liver, caramalized onion puree, petit pois,
baby spinach, pancetta lardon, jus

170

Beef Tagliata, wild mushrooms, sweet oven roasted tomatoes,
arugula salad, Grano Padano

185

SIDES

Creamy potato puree35

Triple fried pomme neuff chips35

Cauliflower gratin45

Butternut and sage gratin45