

Orange

STARTERS

- Traditional French onion soup
80
Gruyere soufflé, gratinated with a light crème sauce
apple celery salad
(Please allow for 20 minutes preparation time)
120
Salad composée, grilled artichoke hearts, radish, baby beetroot, avocado, carrot,
Grano Padano, gem lettuce, apple cider vinaigrette
95 for one / 170 for two
Duck liver parfait, black salt, apple chutney, warm toasted brioche
105
Crispy fried Patagonian calamari, Asian style coleslaw, roasted garlic aioli
110
Salmon tartare, creamy avocado, cucumber radish salad, tangy ponzo dressing
120
Trio of wild mushroom tortellini, warm vinaigrette, fresh parsley and Grano Padano
105 | 185
Fresh West Coast mussels, steamed in Le Lude Brut finished with a gremolata crème
(when available)
105 | 190

MAINS

- Fresh off the boat line fish, steamed mussels, crispy pancetta, wilted butter lettuce,
petit pois, pearl onions, lemon velouté
SQ
Crispy skin chicken supreme stuffed with tarragon chicken mousse,
creamy corn purée, roasted chicken jus
190
Peking duck breast, carrot puree, cumin roasted carrots, homemade quince and plum glaze,
char'd broccolini
220
Slow braised pork belly, Toulouse sausage, rich brown lentil cocotte with fresh parsley,
whipped goats cheese
205
Beef Tagliata, wild mushrooms, sweet oven roasted tomatoes, arugula salad, Grano Padano
205
Fillet of beef, osso bucco raviolo, beef jus, butternut puree, roasted beetroot
205

SIDES

- Roasted Butternut & Spinach Clafoutis 65
Triple fried pomme neuf chips 50
Cauliflower gratin 65
Sun blushed tomatoes and red onion salad 55