

*Orange*

## STARTERS

Traditional French onion soup

**105**

Gruyere soufflé, gratinated with a light crème sauce,  
apple celery salad – *starter course only*

(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**

Brown sugar cured Salmon, toasted sesame dressing, crispy red onion, pickled cucumber,  
Unagi drops and watercress

**120**

Duck liver parfait, black salt, apple chutney, warm toasted brioche

**110**

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

**110**

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, corn purée, tempura enoki mushrooms, green beans,  
mushroom infused chicken jus

**190**

Peking duck breast, carrot puree, cumin roasted carrots, fresh plum sauce, char'd broccolini

**225**

Ginger glazed pork belly, cauliflower puree, fresh apple and celery salad, ginger jus

**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

**220**

## SIDES

Roasted Butternut & Spinach Clafoutis

**65**

Triple fried pomme neuf chips

**50**

Cauliflower gratin

**60**

Sun blushed tomatoes and red onion salad

**50**

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