

STARTERS

Traditional French onion soup

110

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 / 180 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

110 | 185

Fresh West Coast mussels, steamed in Le Lude Brut finished with a gremolata crème
(when available) *Main portion served with our Neuf chips and roasted garlic aioli*

110 | 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

205

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 wonton, beef jus, butternut puree, roasted beetroot

220

SIDES

Roasted Butternut & Spinach Clafoutis **65**

Triple fried pomme neuf chips, roasted garlic aioli **50**

Cauliflower gratin **60**

Sun blushed tomatoes and red onion salad **50**

Please refrain from using your mobile phone in the restaurant.

Orange