

## Hors d'oeuvre

<b>COQUILLE ST. JACQUE</b>	<b>5.0ea</b>
<i>Half shell scallops topped with lemon beurre noir &amp; croissant crumb</i>	
<b>BOURGUIGNON BITE</b>	<b>4.0ea</b>
<i>Slow braised bourguignon beef cheek &amp; potato doughnut served with smoked aioli</i>	
<b>WING IT</b>	<b>10.0</b>
<i>Confit chicken wings served with sauce diable, crème fraîche &amp; toasted almonds</i>	
<b>TOMATO SORBET</b>	<b>3.0ea</b>
<i>Smoked tomato sorbet topped with balsamic vinegar caviar &amp; served with garlic crouton</i>	
<b>ASSIETTE DE CHARCUTERIE</b>	<b>24.0</b>
<i>Assortment of saucisson, jambon cru, pork rillettes and duck liver paté served with house pickles and fresh baguette</i>	

## Entrée

<b>WINKLERS WONDERFUL POTTED DUCK PATÉ</b>	<b>9.0</b>
<i>Duck liver parfait with accompaniments</i>	
<b>TARTARE DE BOEUF</b>	<b>15.5</b>
<i>beef tartare topped with 62 degree Celsius egg &amp; pomme paille &amp; served w toasted baguette</i>	
<b>BEETS SOUFFLÉ</b>	<b>15.0</b>
<i>Beetroot soufflé served with goats cheese bechamel sauce &amp; finished with roasted hazelnut</i>	
<b>CUBIQUE DE L'AGNEAU</b>	<b>15.0</b>
<i>Crusted pulled lamb shoulder croquette with sugar snap peas on a potato puree</i>	
<b>PORC ME</b>	<b>17.0</b>
<i>Crispy skin pork belly served with apple, fennel &amp; cabbage salad &amp; finished with pistachio powder &amp; rhubarb mayonnaise</i>	
<b>VEGGIE PATCH</b>	<b>15.0</b>
<i>French onion &amp; potato hash served with garlic &amp; tarragon tossed seasonal vegetable on eggplant puree</i>	
<b>CALAMARS</b>	<b>18.0</b>
<i>Lemon thyme coated crispy squid served on a warm tomato &amp; fennel concasse</i>	
<b>CREVETTES A L'AIL</b>	<b>18.0</b>
<i>Roasted garlic prawns in verjus sauce with fresh herbs &amp; charred baguette</i>	
<b>'THAT' LOBSTER CREPES</b>	<b>23.0</b>
<i>Prawn &amp; lobster crepes in a spice cream sauce</i>	
<b>GREEN SPHÈRE</b>	<b>15.0</b>
<i>Cabbage ball filled with truffle rice pilaf &amp; served in a saffron cauliflower velouté &amp; finished with dentelle tuile</i>	

## Mains

<b>CHÈVRE CHAUD</b>	<b>24.0</b>
<i>Baked goats cheese crouton with thyme and honey on a pear, walnut and roasted beetroot salad</i>	
<b>CONFIT DUCK LEG</b>	<b>24.0</b>
<i>Confit duck leg on a ratatouille &amp; served with bacon potato</i>	
<b>CHEEKY BEEF</b>	<b>28.0</b>
<i>Slow braised beef cheek in red wine served with lardon &amp; mushroom sauce on potato puree</i>	
<b>BASQUAISE PORC</b>	<b>26.0</b>
<i>Chargrilled pork on a bed of chorizo &amp; roasted basque style vegetable topped with mint and anchovies cream sauce</i>	
<b>SUMMER IN NICE</b>	<b>24.0</b>
<i>Seared tuna on a potato, green beans, capsicum, olive, boiled egg &amp; anchovies salad</i>	
<b>POULET</b>	<b>25.0</b>
<i>Chargrilled chicken breast with tartiflette potato, crispy kale &amp; tarragon sauce</i>	
<b>POISSON DU JOUR</b>	<b>29.0</b>
<i>Chargrilled salmon on ruban crêpe and finished with asparagus &amp; champagne sauce</i>	
<b>CITROUILLE</b>	<b>22.0</b>
<i>Smoked pumpkins on peas &amp; coconut puree topped with pink pepper vinaigrette &amp; bee pollen</i>	
<b>BARDOT'S RACK</b>	<b>39.0</b>
<i>Croissant &amp; dijon mustard crusted lamb rack on eggplant puree served with pomme fondant and finished with Provençal tomato &amp; lamb jus</i>	
<b>FILLET DE BOEUF</b>	<b>42.0</b>
<i>Chargrilled eye fillet topped with duck liver parfait served on a toasted brioche and finished with confit onion &amp; sauce perigourdine</i>	

## Sides

<b>MONET'S GARDEN</b>	<b>9.0</b>	<b>DUCK FAT POTATOES</b>	<b>9.0</b>
<i>Salad mix with beetroot</i>		<i>Small potato cubes cooked in duck fat &amp; finished with herbs salt</i>	
<b>HARICOT VERT SALAD</b>	<b>10.0</b>	<b>POMMES FRITES</b>	<b>9.0</b>
<i>Green beans &amp; quinoa salad w chardonnay pickled sultanas &amp; toasted almond</i>		<i>Triple cooked handcut chips with smoked aioli</i>	
<b>ASPARAGUS</b>	<b>12.0</b>		
<i>Grilled asparagus with sauce gribiche</i>			

## Desserts

<b>SOUFFLÉ</b> (allow 15 minutes)	<b>15.0</b>
<i>Lemon soufflé with crème anglaise</i>	
<b>CRÈME BRULEE</b>	<b>12.0</b>
<i>Star anis crème brulee</i>	
<b>LA SPHERE</b>	<b>16.0</b>
<i>Chocolate sphere with white chocolate mousse, French coffee ice cream, almond praline and finished with warm caramel sauce</i>	
<b>PARFAIT A LA FRAMBOISE</b>	<b>15.0</b>
<i>Raspberry parfait with mint gel &amp; finished with toasted pistachio marshmallow</i>	
<b>RIZ AU LAIT</b>	<b>14.0</b>
<i>Chilled coconut rice pudding with white wine poached blackberries &amp; topped with mango sorbet &amp; pink pepper tuile</i>	
<b>CLAFOUTIS A LA POIRE</b>	<b>15.0</b>
<i>Pear baked batter topped with lavender &amp; honey ice cream</i>	
<b>TARTE FINE</b> (allow 15 minutes)	<b>14.0</b>
<i>Thin apple and frangipane puff pastry tart with calvados ice cream</i>	

## Fromage

**12.0 ea**  
**28.0 for a platter of 4 cheese**

### CAMEMBERT

Soft, cow's milk ♦ Region: Normandie

### COMTÉ

Hard, cow's milk ♦ Region: France-Comté

### BLUE D'Auvergne

Blue, cow's milk ♦ Region: Auvergne

### SAINTE MAURE CENDRE

Ash rind, goat's milk ♦ Region: Charente Poitou

◆ 10% surcharge on public holidays ◆