

Set Menu

\$70 PER PERSON - Minimum 8 guests

1 item per course per person

Set menu only available by letting the restaurant know prior bookings

Entrée choice

PORC ME

Crispy skin pork belly served with apple, fennel & cabbage salad & finished with pistachio powder & rhubarb mayonnaise

TARTARE DE BOEUF

Beef tartare topped with 62 degree Celsius egg & pomme paille & served w toasted baguette

BEETS SOUFFLÉ

Beetroot soufflé served with goats cheese bechamel sauce & finished with roasted hazelnut

'THAT' LOBSTER CREPES

Prawn & lobster crepes in a spice cream sauce



Main choice

CITROUILLE

Smoked pumpkins on peas & coconut puree topped with pink pepper vinaigrette & bee pollen

POULET

Chargrilled chicken breast with tartiflette potato, crispy kale & tarragon sauce

POISSON DU JOUR

Chargrilled salmon on ruban crêpe and finished with asparagus & champagne sauce

BARDOT'S RACK

Croissant & dijon mustard crusted lamb rack on eggplant puree served with pomme fondant and finished with Provençal tomato & lamb jus



Dessert choice

LA SPHERE

Chocolate sphere with white chocolate mousse, French coffee ice cream, almond praline and finished with warm caramel sauce

SOUFFLÉ

Lemon soufflé with crème anglaise

CRÈME BRULEE

Star anis crème brulee