

## Les Entrées - Appetizers

### La Soupe à l'Oignon

The traditional onion soup, topped with bread and cheese. \$16

### Le Camembert fondu à partager (ou pas..!) *Chef's recommendation* 🍑

Baked camembert infused with rosemary and a dash of wine. Served with bread. To share .. Or not! \$36

### La Demi-douzaine d'Escargots

Half a dozen wild Burgundy snail with garlic and parsley butter, served with bread \$16

### Les Saint-Jacques façon Bretonne

Baked scallops served au gratin in a rich creamy sauce. 2pcs \$19

### Le Pounti *Chef's recommendation* 🍑

Rustic savoury cake made with pork, vegetables and prunes. \$17

### Le Foie Gras

Duck foie gras. Served with gingerbread and fig jam \$26

### La Planche de Charcuterie

Selection of prosciutto, saucisson and homemade rillettes served with french baguette, cornichons and butter. \$25

### Les Rillettes de la Maison

Slow cooked homemade pork pâté. Served with bread \$18

## Les Plats Traditionnels

### La Fondue Savoyarde *Chef's recommendation*

Cheese fondue served with bread. A must-try convivial winter dish. Min 2pers. \$39/pp

### *Gf* Le Confit de Canard *Chef's recommendation*

Homemade duck leg confit and wine jus reduction served with homemade mashed potatoes \$32

### *Gf* Le Boeuf Bourguignon

The not-to-be-missed dish! Slow cooked beef in red wine, carrots and mushrooms. Served with homemade mashed potatoes. \$36

### *Gf* La Tartiflette *Chef's recommendation*

Popular cannot-miss gratin garnished with potatoes and a bacon cream sauce, topped with cheese. Served with a green salad on the side. \$35

### Le Hachi Parmentier de Canard aux Marrons

French version of the shepherd's pie with duck confit and chestnuts. Served with a green salad on the side. \$32

### *Gf* Le Cassoulet traditionnel

Iconic french country dish, the Cassoulet is a combination of duck leg confit, sausage and bacon in a garlicky white beans stew slowly cooked in a earthenware pot. \$45

### Le Magret de Canard sauce Cerise

Duck breast cooked to maximum tenderness with burnt honey, cherry sauce and French fries. \$34

### Le Tartare Traditionnel

Hand cut raw beef blended with condiments and egg yolk. Served with French fries. \$36

## Les Accompagnements - Sides

### La Demi Baguette

Half baguette and butter \$7

### *Gf* La Salade Verte

Green salad and vinaigrette dressing. \$8

### *Gf* L'Assiette de Frites

French Fries. \$10

### *Gf* La Ratatouille

Mix of baked zucchini, capsicum, eggplant and onions. \$11

### *Gf* La Purée Maison

Homemade mashed potatoes. \$11

*Gf* = Gluten free

## Fromage

Ask for today's cheese \$14

## Les Desserts

**La Crème Brûlée classique** *Chef's recommandation* 🍌  
Vanilla custard base topped with a crunchy caramel. \$14

*Gf* **La Poire Belle-Hélène** *Chef's recommandation* 🍌  
Poached pear flambéed, topped with chocolate sauce and served with vanilla ice cream. \$16

**La Tarte aux Noix et Caramel-beurre-salé**  
Walnut and salted caramel tart \$14

*Gf* **La Mousse au Chocolat**  
Chocolate Mousse. \$12

**La Tarte au Citron brûlée**  
Lemon tart brûlée \$14

## Les Crêpes

**Crêpe flambée au Grand Marnier**  
Flambéed crêpe with Grand Marnier. \$12

**Crêpe Caramel Beurre Salé**  
Crêpe topped with salted caramel butter \$12

**Crêpe Nutella**  
Crêpe topped with Nutella. \$12

**Crêpe Miel**  
Crêpe topped with honey. \$10

**Crêpe Sucre Citron**  
Crêpe topped with lemon and sugar. \$10

Feeling gourmet ? Add Vanilla Ice Cream ! One scoop \$2

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