



Lunch Hours 12pm – 6pm

2 Courses \$220 (1 starter & 1 main)

3 Courses \$250 (1 starter, 1 main and 1 dessert)

Starters

Winter Endives Salad, Blue Cheese, Nuts

Clams in White Wine, Leeks and Cherry Tomatoes (For 2)

Duck Rilletto with his toast

Mains

Threadfin Saltbaked

Tartiflette

Australian Wagyu M9 150g with Gratin Dauphinois And Salad (+\$75)

Desserts

Cheese Platter (add \$50)

Freshly Baked Madeleines, Chocolate Mousse

Dessert of the Day

Still or Sparkling we are serving environmentally friendly water at \$15 per guest

Subject to 10% SVC Charge



Starters

Onion Soup, Cheese and Toast	95
Winter Endives Salad, Blue Cheese, Nuts	160
Grilled Mediterranean Prawns, Olive Oil, Herbs	160
Clams in Shellfish Broth, White wine and leeks	180

Warm Ox Tongue Salad	95
Duck Rillettes with toast	100
Roasted Bone Marrow , Parsley Butter Jus	190
Bayonne Ham Plate	220
Beef Tartare	230
Charcuterie Board	300

Mains

Lobster Linguine (add Obsilue Prawn \$30)	260
Signature Bouillabaisse : Fish, Clams, Lobster and Prawns with Fish soup	For 2 600 For 4 1100
Duck Leg Confit, Le Puy Lentils, Lardons and Red Wine Jus	260
Australian Wagyu Bavette M9 with Salad And French fries	180g 340 400g 510
Roasted Whole Chicken	Without Sides 600 Served with Gratin 700
Grilled French Cote de Boeuf with Bone, 1kg, with Salad And French fries	1120

Sides

Sautéed Mushrooms and Carrots	80
French Fries	80
Gratin Dauphinois	100

Desserts

Freshly Baked Madeleines, Chocolate Ice Cream (7mins)	100
Floating Island	100
Chocolate Fondant, Vanilla Ice Cream	110
Cheese Platter	120