



PRIX FIXE MENU (\$99pp)
WEDNESDAY, THURSDAY & SUNDAY
GROUPS OF 7+

ENTRÉES

select one

canard et foie gras parfait, piquant rhubarb, relish aux oignons rouges, brioche (gfo)

steak tartare, condiments, egg yolk, tabasco, pommes gaufrettes

salade de roquefort, baby gem, endives, walnuts, pear, vinaigrette maison (gf, vgo, s&n)

smoked salmon maison, sauce gribiche, rémoulade de kohlrabi et pommes (gf)

prawns grillées, beurre café de paris, cucumber salad, orange, pinenuts, prawn essence (gf, s&n, shellfish)

spiced roasted cauliflower amandine, tahini, mousse de comté, croûtons (v, gfo, s&n)

PLATS PRINCIPAUX

select one

harvey beef reserve 250g aged 100+ sirloin steak, frites, 'La Bastide' butter, cresson (gfo, dfo)

market fish à la normande, croûte au persil, borlotti beans, kipflers, mussels, sauce au cider (shellfish, gfo) MP

wagiu farm magret de canard, pommes dauphinoise, haricots verts, sauce madère (gf)

filet de porc, épinards, porcini, serrano, lentil purée, autumn vegetables, apple, jus de porc (gf)

herbes de provence parisian gnocchi, champignons sauvages, sauce verte, gruyère oil (v, gfo)

DESSERTS

select one

vanilla & bay leaf crème brûlée (gf)

fondant au chocolat noir, fraises, glace à la crème sure (gf)

dessert de saison

sorbet du chef (vg, gf)

Items in this menu may be subject to change without notice

('gf' gluten free, 'vg' vegan, 'v' vegetarian, 's&n' contains seeds and/or nuts, 'o' option, 'shellfish' contains shellfish)

We will endeavour to cater to all dietary requirements but we cannot guarantee that all dietary requirements may be met

Card surcharge applies