



PRIX FIXE



MONDAY—FRIDAY LUNCH ONLY

TWO COURSES \$54,9 | THREE COURSES \$64,9
WITH A GLASS OF VIN DE LA MAISON
OR KRONENBOURG 1669 LAGER OR SOFT DRINK

LES ENTRÉES

Salade de Chèvre Chaud

local goats cheese, herbs de Provence, marinated heritage tomatoes, tomato vinaigrette, pine nuts

Terrine de Poulet d'Été

chicken, truffle & leek terrine, tarragon mustard

Saumon Fumé

cold smoked salmon, chopped egg, capers, pickled shallot, crème fraîche, baguette crisps

PLATS PRINCIPAUX

Panisse et Piperade

crisp chickpea, piperade, currant & pine nut pistou, crème fraîche

Salade Niçoise de Marché

grilled market fish, summer tomato & beans, soft hens egg, dried olive, anchovy mayonnaise

Entrecôte Cheeseburger* w/ frites

Entrecôte Signature Steak Frites* (+\$27,9)

Rangers Valley Black Market 270 days grain-fed Angus Beef, frites, our Secret Herb Butter Sauce

LES GARNITURES

Pommes Frites \$14,9

Salade w/ radish, walnuts, French Dressing \$14,9

Asperges et sauce Béarnaise charred local asparagus, sauce béarnaise \$16,9

Secret Herb Butter Sauce* \$5,9

Sauce Béarnaise \$5,9

LES DESSERTS

Profiteroles au Chocolat

French vanilla bean ice-cream, sauce au chocolat chaud, buttered almonds

Pêche Melba

Summer peach, rose ice cream, raspberries, sugar tuile

Fromage

Le Conquérant Camembert, chutney Maison, baguette

Coupe de Sorbet

flavour of the day

THIS MENU IS ONLY AVAILABLE ON WEEKDAYS LUNCH SERVICE.
DISHERS MARKED WITH * CONTAINS NUTS. 1.5% CARD TRANSACTION FEE. NO SPLIT BILLS.