

to start

Olives ~ marinated olives with house baked bread sticks [df]
Baguette ~ baguette served with isigny ste mère butter [v]
Pisalladiere ~ tart of confit onion, olives, anchovy
Tartare de boeuf ~ beef tartare s [gf] [df]
Seared scallops on the half shell ~ dijon cheese sauce, herb salad

maîns

Côte de boeuf ~ slow roasted diamantina angus rump cap, w/ red wine jus [gf] [df]
Crevettes ~ char-grilled king prawns, citrus and dill beurre blanc [gf]
Spatchcock ~ roasted spatchcock, sauce vin blanc [gf]

sides

Chargrilled corn ~ espelette pepper, butter curd [v] [gf]
Légumes ~ green beans, toasted almond butter [v] [gf] [df]
Salade ~ mixed leaves, soft herbs, red wine vinaigrette [v] [gf] [df]
Pomme frites ~ french fries, house made aioli [v] [gf] [df]

dessert & cheese

Tarte au citron ~ lemon tart with candied peel [v]
Macarons ~ almond puffs [gf]
Pâte de fruit ~ french fruit jellies [gf] [df] [v]
Madeleines ~ madeines [df]
Gateaux au chocolat ~ chocolate torte [gf]
Assorted chocolate truffles [gf] [v]

chef's selection of cheese served with accompaniments

*available for groups of 8 and more

*this menu is subject to change due to seasonal availability