

Bastille Day

ENTREE

Pate de Campagne ~ cornichons, black garlic aioli, sourdough crisps

Soufflé ~ gratinated goats cheese soufflé [v]

Escargots ~ snails, garlic butter, toasted sourdough

French Onion Soup ~ compte crostini

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MAIN

Artichoke Hearts ~ glazed heirloom carrots, truffled white bean cassoulet

Seasonal Fish ~ asparagus barigoule, roasted cauliflower puree, diamond shell clams, samphire, caper beurre noisette [gf]

Steak Frites ~ 250g sirloin, french fries, green peppercorn sauce [gf]

Beef Bourguignon ~ tender angus beef, mushrooms, lardons, paris mash

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DESSERT & CHEESE

Crème Brûlée ~ caramelised baked custard, almond biscotti [v]

Pain Perdu ~ brioche & custard pudding, dark chocolate, hazelnut ice-cream

Banana Tarte Tatin ~ caramelised banana, cognac butterscotch, yogurt sorbet, granola crumble [v]

Petit Marcel Compte ~ turkish apricot chutney, fresh pear, artisan crispbread

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