

Happy Mother's Day!

ENTRÉE

La Terrine de Canard au Foie Gras et aux Pistaches GF*

Duck, pistachios and foie gras terrine with rhubarb and pear chutney, cornichons and toasted garlic bread

Le Soufflé aux Trois Fromages V

Twice baked trio of cheese soufflé, brique d' affinoid, Comté and Roquefort blue cheese sauce, diced green apple and watercress

Les Noix de Saint-Jacques

Pan-seared scallops with Jerusalem artichoke and mushroom vol-au-vent and parsley foam

Le Tartare de Bœuf GF, DF

Hand-cut beef tartare with diced shallots, capers, cornichons, parsley, gaufrette potato and quail egg yolk

LES PLATS PRINCIPAUX

Les Gnocchis à la Parisienne V

Gnocchi persiana with romesco sauce, compressed pear, fennel, asparagus, baby carrot, hazelnut and parsnip chips

Le St Pierre Cuisiné aux Oursins GF*DF*

NZ John Dory with sea urchin, yuzu curd, Spanish chorizo, ginger and carrot emulsion and brioche croutons

Le Risotto aux Fruits de Mer GF

Seafood risotto with Eastern rock lobster, squid, mussels, barramundi, salmon, vegetables, stracciatella and lobster bisque

Le Faux-Filet GF, DF*

Grange sirloin steak 250g with bearnaise sauce, watercress and shoestring fries

La Selle d'Agneau et son Accompagnement GF, DF*

Lamb saddle with mushroom, spinach, garlic purée, lentille dupuy, confit lamb neck choux farci and thyme jus

DESSERT

Le Fondant au Chocolat V

Chocolate fondant, fig and brandy ice cream, hazelnut, chocolate soil

La Tarte Tatin V

Apple tarte tatin with cinnamon crumble and vanilla crème fraîche

La Crème Brûlée V GF*

Crème Brûlée with almond tuile

Le Soufflé au Grand Marnier V GF

Grand Marnier soufflé with crème anglaise and blood orange sorbet