

Vive LA FRANCE

🇫🇷 BASTILLE DAY 🇫🇷

11 course degustation | 50ml pour per course

OYSTER AMUSE BOUCHE

coffin bay oyster, Crème fraîche, black caviar, dill
Veuve Ambal Blanc de Blancs – Burgundy

STEAK TARTARE

Tasmanian beef eye fillet,
black truffle mayonnaise, quail egg
Champagne Canard Duchene 'Cuvee Leonie' Rose - Reims

ESCARGOTS

baked snails in the shell, Café de Paris butter
Louis Jadot Chablis - Burgundy

PRESSED FOIE GRAS

raspberry pearls, crystalised black pepper
Maison Aix Rose - Provence, France

SEARED SCALLOP PROVENCAL

garlic, shallots, white wine, brioche crumble
Domaines Schlumberger Pinot Gris - Alsace

PALATE CLEANSER

lemon sorbet

FOREST MUSHROOM CREPE

butternut squash purée, enoki mushrooms, leek
Louis Jadot Bourgogne Rouge Pinot Noir - Burgundy

DUCKLING BIGARADE

maryland of duck, broccolini,
orange and sherry sauce
Louis Jadot Bourgogne Rouge Pinot Noir - Burgundy

PETIT FOURS

Chateau Roumieu Sauternes - Sauternes

CRÈME BRULEE

fresh berries, pistachio nut, chocolate
Chateau Roumieu Sauternes - Sauternes

FROMAGE PLATE

assorted spreads, dried fruits, nuts
Chateau Roumieu Sauternes - Sauternes



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