

Dégustation Menu

Per person 150

A selection of sommelier chosen wines to compliment each course per person 85



Pains

Zeally Bay assortiment de pains Pepe Saya cultured butter

Hors d'oeuvres

Comté Cheese Gougères shaved pariser

Éclair au Parfait de Canard blackberry

Spanner Crab Galette Fraiser Island crab, potato, oscietra caviar GF

Entrée

Calamars corner inlet wood fired calamari, sauce vert, piment GF, DF

Sher Wagyu Tartare cured golden yolk, chives, tuile

Plat de resistance

Choice of

Un Demi Canard Maremma free range duck breast, confit leg, neck sausage, lentilles du puy, witlof, orange gastrique GF

Faux-filet Sher Wagyu MB 9 sirloin 400 grams, onion pearls, bone marrow, borderlaise sauce (GF additional 10 per person)

Salade de Maison seasonal greens, chardonnay V, DF, GF

Le dessert

Pre dessert

Soufflé raspberry souffle, brown butter ice cream



Public Holidays incur a 15% surcharge. All card transactions incur a surcharge. All food is subject to change due to seasonal availability. Menus and pricing are subject to change.



LE FOYER

BRASSERIE