

## Le Menu Fixe

**Per person** 135

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

### Le Foyer

...glowing, resinous logs crackle in the hearth, filling the air with a warm, inviting aroma — an atmosphere of comfort, nostalgia, and home.



### Pains

**Zeally Bay assortiment de pains** Pepe Saya cultured butter

### Hors d'oeuvres

**Comté Cheese Gougères** shaved pariser  
**Éclair au Parfait de Canard** blackberry

### Entrée

Shared

**Salade Stracciatella** heirloom tomatoes, spring onion, chardonnay, tendrils v  
**Sher Wagyu Tartare** cured golden yolk, chives, tuile

### Plat de resistance

Shared

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)

### Garnitures

**Pommes Frites** botanical salt, aioli

**Salade de Maison** seasonal greens, chardonnay GF

### Le dessert

**Crème Brûlée** tonka bean, macerated citrus GF

**Choux à la Crème** chocolate, hazelnut

At Le Foyer Brasserie we take allergens and dietary restrictions very seriously. Our culinary team are trained to handle ingredients with the utmost care, please note our kitchen regularly uses dairy, eggs, nuts, gluten soy and other common allergens. Le Foyer Brasserie cannot guarantee a completely free allergen environment. If you have severe allergies, please inform a staff member before ordering, and we will do our best to accommodate your needs.

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