

La Belle Vie

BISTRO & BAR

Group Set Menus

Spring 2022

LE P'TIT MENU

85.00

3 course meal

BAGUETTE ET BEURRE Bread and butter

SOUPE Dubarry cauliflower cream soup, black truffle, croutons - V

SAUMON Salmon gravlax in carpaccio infused with dill, lemon, crème fraîche, pickled radish, rocket salad - GF

Choice of **FOIE GRAS** Foie gras mi-cuit, artisanal brioche toast, fig preserve

MOULES Baked New Zealand mussels stuffed with butter and garlic, crumbs - GF

COURGETTE Zucchini flowers filled with goat cheese and fine herbs, capsicum relish - V

MAGRET Honey & rosemary pan-fried duck breast, roasted pistachio, sweet potatoe, sautéed lardon & brussels sprouts - GF

POISSON Mooloolaba tuna served pink, Mediterranean virgin sauce, sautéed broccolini, grilled pumpkin - GF

Choice of **CÔTELETTES** Grilled White Pyrenees lamb cutlets, red wine jus, Moroccan carrots, roast potatoes - GF

CAILLE Grilled Brisbane Valley Quail, seeded mustard creamy sauce, swede purée, sautéed broccolini - GF

GNOCCHI Pan-fried artisanal gnocchi in butter and garlic, shiitake mushrooms, pine nuts, Gruyère cheese - V

FROMAGE One authentic French cheese, quince paste - GF

CITRON Lemon and meringue tart, red berries compote

Choice of **CHOCOLAT** Dark chocolate dome, raspberry heart, mint & raspberry soup, candied almond

CREME BRULEE Tahitian vanilla crème brûlée - GF

GLACE Two scoops of artisanal ice-creams; choice of cherry, vanilla, chocolate, yogurt, lemon sorbet

LE MENU

98.00

5 course meal

BAGUETTE ET BEURRE Bread and butter

Choice of **SAINT-JACQUES** Pan-seared scallops, Mediterranean carrot purée, green herbs sauce, crispy Serrano - GF
FOIE GRAS Foie gras mi-cuit, artisanal brioche toast, fig preserve

Choice of **SAUMON** Salmon gravlax in carpaccio infused with dill, lemon, crème fraîche, pickled radish, rocket salad - GF
MOULES Baked New Zealand mussels stuffed with butter and garlic, crumbs - GF

Choice of **CÔTELETTES** Grilled White Pyrenees lamb cutlets, red wine jus, Moroccan carrots, roast potatoes - GF
POISSON Mooloolaba tuna served pink, Mediterranean virgin sauce, sautéed broccolini, grilled pumpkin - GF

Choice of **BLEU D'AUVERGNE** AOC Artisan semi soft & creamy blue cheese made in the centre of France
CREMEUX DE BOURGOGNE Decadent triple crème cow's milk cheese with a bloomy rind

Choice of **CREME BRULEE** Tahitian vanilla crème brûlée - GF
CITRON Lemon and meringue tart, red berries compote

Please advise us of any dietary requirements and we will endeavour to adapt the menu accordingly.

All Prices include GST.

Please note that surcharge of 15% applies on public holidays.