

PARLOUR

LE PAIN

BREAD & BUTTER — 8

LES CRUS

CAVIAR 10g — 80
Crème fraîche, crouton, chive

OYSTERS — 7 EA
Natural, with mignonette

STEAK TARTARE — 28
Horseradish cream, chives, cornichon, shallot



LES ENTRÉES

CHARCUTERIE PLATE — 32
Saucisson piquant, duck rilette, pig's head terrine, cornichon, pear chutney

CHICKEN LIVER PARFAIT — 26
Foie gras butter, madeira jelly

PRAWN COCKTAIL — 28
Gem lettuce, blush mayo, salmon caviar

LEEK TART — 29
Goat's Curd

TWICE BAKED SOUFFLE — 25
Comté cheese, nut crème

CRUMBED LAMBS' BRAINS — 29
Anchovy mayo

ESCARGOT — 20
Smoked ham, pea puree, garlic butter

LES PRINCIPAUX

MARKET FISH — MP
Spinach & Beurre blanc

DUCK CONFIT — 38
Cabbage, pomme purée, orange joux

STEAK HACHE À CHEVAL — 39
Fried egg, pepper sauce, pomme fritte

GREEN LENTILS, PORK SAUSAGE — 38
Double smoked sausage, French green lentils

PASTA CITRON — 26
Lemon & saffron macaroni



LES Á-CÔTÉS

POMMES FRITES — 12

POTATO GRATIN — 14

GREEN SALAD — 13

BAKED RATATOUILLE — 30

LES APEROS

KIR — 16
Cassis, Chardonnay

KIR ROYALE — 18
Cassis, Champagne

DUBONNET — 12
Sweet, Aromatized Wine, Aperitif

PASTIS — 12
Strong, Anise flavoured, Aperitif

LES FROMAGES

DELICE DE BOURGOGNE — 13
White mould, France

HEIDI GRUYERE — 13
Semi-hard, Tasmania

LANGRES — 13
Wash rind, France

BLEU D'AUVERGNE — 13
France

With pear chutney + bread



LES DESSERTS

COFFEE CREME BRULEE — 18

RUM BABA — 22

PROFITEROLE, DAME BLANCHE — 22

ICECREAM — 18
Vanilla and Dame Blanche

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