



## FRENCH MENU



FRIDAY 2<sup>ND</sup> & SATURDAY 3<sup>RD</sup> AUGUST

Open from 6pm to 10pm.....

### ENTRÉE

- Duck Liver & Pistachio Parfait W/Herb Crostini (GF, V) \$12
  - Quiche Au Camembert W/Green Salad \$15
- Yellowfin Tuna Tartare W/Garlic Bruschetta (GF Option) \$15
  - Crumbed Lambs Brains W/Remoulade & Orange \$17
  - French Onion Soup W/Hot Baguette (V) \$12

### MAINS

- Whole Baked Fish W/Fondant Potatoes, Leek & Lemon Beurre Blanc \$35
  - Chicken Coq Au Vin in Red Wine Reduction W/ Onion, Mushroom, & Parsley Potatoes \$35
- Filet Mignon W/French Fries, Green Beans & Béarnaise Sauce \$37
- Eschalot Tarte Tatin W/Curly Endive & Olive Lemon Tapenade (V) \$25
  - Double Lamb Cutlet W/Pomme Purée, Herb-Stuffed Heirloom Tomato & Rosemary Jus (GF) \$37

### DESSERTS

Mini Croquembouche tower six balls of pastry with with crème patisserie, sugar toffee and chocolate \$25.

Macaron Stack Vanilla Macaron shell  
w/ layers of delicious berry mousse / fresh raspberries \$12.50

**Euro is BYO Phone 49577188 to book.**

Special Events dinners the entertainment book discount is not available



