

FLEUR DE SEL SET DINNER

Le Boeuf

Australian grass-fed beef tenderloin tartare
seasoned with herbs and condiments, bread crisp,
petite salade

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### **Le Homard**

Boston Lobster bisque, lobster tartare with  
sour cream and croutons

Or

### **Le Foie Gras de Canard**

Seared duck liver, caramelized green apple  
and duck jus vinaigrette

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Le Lapin

Homemade tagliatelle pasta, shredded braised
Rabbit with mushrooms, olives, tomato
and cream sauce

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### **La Truite**

Slow cooked Tasmanian ocean Trout, cauliflower  
purée, herbs salad and chicken jus

Or

### **Le Canard**

Slow cooked and seared French duck breast,  
mashed potato with apple, figs,  
cherry and duck jus

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Le Baba

Grand Marnier liquor baba, and Tahitian vanilla
bean whipped cream, served with chocolate sauce

\$108.00++per person

\$206.00++per person with wine pairing

FLEUR DE SEL DEGUSTATION

Le Crabe

Atlantic Crab, seasoned like a tartar, fork mashed
avocado, Espelette bread crisp, balsamic sorbet
and herbs salad

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### **Le Pâté en Croûte**

Home made Pâté en Croûte of French duck meat,  
yellow chicken and foie gras  
with vegetables in vinaigrette

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Les Asperges

Poached French white asparagus, sauté
mushrooms and Parma ham, chicken jus

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### **Les Ravioles du Dauphiné**

Mini emmental and comté raviolis,  
creamy artichoke and truffle sauce  
with Parmesan cheese

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La Lotte

Braised Brittany Monkfish, sauté endives
with chicken truffle sauce

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### **Le Boeuf**

Seared Japanese sirloin, carrot purée, caramelized  
onions and mustard sauce

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Les Fromages

Selection of French cheese served with condiments

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### **Les Fruits Rouge**

Sauté mixed berries with butter and sugar, crumble  
and Fromage blanc sorbet

*\$168.00++per person*

*\$306.00++per person with wine pairing*