

FLEUR DE SEL SET DINNER

Le Boeuf

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

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### **Les Ravioles du Dauphiné**

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

Or

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

Pan seared duck liver, grapes and Granny Smith  
apple compote and duck jus vinaigrette

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Le Cabillaud

Steamed Atlantic cod fish, braised celeriac,
Kalamata olives tapenade
and truffle cream sauce

Or

Le Canard

2-hour Slow cooked and pan seared French
duck breast with mashed potato, grilled king oyster
mushrooms and thyme and garlic poultry jus

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### **Le Chocolat**

Weiss 70% dark chocolate mousse, chocolate  
cream, chocolate feuilletine with home-made  
Gianduja ice cream

*\$98.00++per person*

*add \$82.00++per person for wine pairing*

## DEGUSTATION SET DINNER

### **Le Crabe**

Atlantic Crab seasoned like a tartare, fork mashed  
Avocado, Espelette bread crisp, Balsamic sorbet  
and herbs salad

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L'asperge

Poached Loire Valley white asparagus, Parma ham
brittle, mushrooms purée

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### **La Saint-Jacques**

Pan seared Hokkaido scallop,  
braised leek and potato, crispy chicken skin and  
truffle sauce

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La Truite

Sous-vide Tasmanian ocean trout, braised endives,
onion and garlic purée, fresh herbs and endive jus

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### **Le Pigeon**

Slow cooked and seared French pigeon breast,  
confit leg, watercress purée, butternut squash  
gnocchis and pigeon jus

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Le Baba

Dark Rum baba, Tahitian vanilla bean whipped
cream and Passion fruit

\$138.00++per person

add \$122.00++per person for wine pairing