

LA BRASSERIE



BOUCHERIE DINNER

2-COURSE \$62

3-COURSE \$75

STARTER

ESCARGOTS

Garlic and Parsley Butter-baked Snails

or

FRESH BUFFALO MOZZARELLA

Heirloom Tomatoes, Tapenade, Basil (V)

or

SAUTEED PRAWNS AND CHORIZO

White Wine Sauce, Pine Nuts

or

TUNA NICOISE

Yellow Fin Tuna, Confit Tomatoes, Soft-boiled Eggs

Potatoes, Peppers, Herbs Pistou

MAIN COURSE

SUPRÊME DE CANARD CONFIT

Confit of Duck, Beluga Lentils, Crisp Salad

or

SEA BASS FILLET

Roasted Ratatouille, Lemon Fennels

or

FRICASSE DE POULET BRESSE AUX MORILLE

Stewed Bresse Chicken, Morel Mushrooms, Cream, Asparagus

or

MORELS RISOTTO

Forest Mushroom Ragout, Herbs (V)

or

BORDELAISE BEEF CHEEKS

8-Hours Red Wine Braised Beef Cheeks

Caramelised Heirloom Vegetables...+\$28

DESSERT

PROFITEROLES

Warm Chocolate Sauce, Chantilly Cream

or

CREME BRÛLÉE

Vanilla Bourbon Crème Brûlée

or

PEACH MELBA

Poached Peach, Vanilla Ice Cream, Raspberry Sauce

or

MOUSSE AU CHOCOLAT

Inaya Dark Chocolate 68%