

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

STEAK AND FRITES

Wagyu Beef Entrecôte, "Café de Paris" Sauce... +\$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%

LA BRASSERIE



LE GALETTE & CIDER

\$28

Your choice of Galette and Brittany Apple Cider

CIDERS

La Chouette

Louis Raison (*Original Crisp*)

Louis Raison (*Rouge Delice*)

GALETTES BRETON

*Gluten-free Buckwheat Savoury Crêpes
best paired with Cider

LA COMPLETE

Paris Ham, Gruyère Cheese, Egg

FORESTIERE

Cheese, Forest Mushrooms, Spinach

AS YOU LIKE

your choice of 4 ingredients:

*Paris Ham, Gruyère Cheese, Organic Egg, Spinach,
Mushrooms, Potatoes, Bacon, Tuna, Smoked Salmon
Tomato Confit, Caramelised Onions*

DESSERT ADD-ON \$8

PROFITTEROLES

Warm Chocolate Sauce, Chantilly Cream

PEACH MELBA

*Poached Peach, Vanilla Ice Cream,
Raspberry Sauce*

ICE CREAM & SHERBET

*Selection of
Vanilla, Chocolate, Pistachio
Strawberry, Mango, Lemon*