

# THE FRENCH EXPERIENCE MIN 2 PEOPLE

## ENTREE

### ESCARGOTS A LA BOURGUIGNONNE

Sauteed with fresh tyme

### DUCK RILLETTE

Handmade with pickle, mustard and croutons

### SALMON

In house cured salmon green goddess dressing and beetroot

### FRENCH ONION SOUP

Decadently rich. Topped with deliciously cheesy baguette

## MAIN

SERVED WITH YOUR CHOICE OF SIDE FOR THE TABLE

### 350G RIB EYE STEAK

Bass Strait Rib Eye, MB2+, Rich and full-flavoured.

### CONFIT DE CANARD

French confit duck leg served with puree of carrots, orange and honey

### BOUILLABAISSE DE PROVENCE

Rich seafood broth with fennel, saffron, potatoes, mussels, calamari, prawns & fish

### CREPES DE BRETAGNE

Filled with spinach, cheese & creamy mushroom sauce

## DESSERT

### VANILLA CRÈME BRULEE

With homemade biscotti

### CHOCOLATE BAVAROIS

With mint ganache, strawberry & lavender

### BASQUE CHEESECAKE

Baked cream cheese cake and Vanilla ice cream

### STICKY DATE PUDDING

With Chantilly cream and caramel sauce