

DUCK FAT

FRESH

Oysters (*Huîtres*) [GF] [DF] **6ea**

Shucked to order oysters, shallots, vinegar.

Tartare (*Boeuf*) [GF0] [DF] **28**

Knife cut beef tartare, condiments, egg yolk, croutons.

Courgette [GF] [V] **22**

Zucchini tagliatelle marinated in olive oil & Provençal herbs, goat cheese mousse.

Cured Salmon [GF] **26**

Savora mustard infused salmon gravlax, rocket salad, lemon.

SNACK

Baguette & French Butter [GF0] **12**

Half an artisanal baguette & AOP 20g Paysan Breton French butter.
(Extra French butter \$3)

Camembert Rôti [GF] [V] **26**

Camembert baked in a wooden box, rosemary infused honey.

Charcuterie Board (*Assiette Apéro*) [GF] [DF] **19pp**

Serrano jambon, saucisson sec, fresh goat cheese wrapped in salmon gravlax, Mediterranean octopus, French cheese, pickled cucumber & onion.

ENTREE

Soupe a l'oignon [GF0] [V] **19**

French onion soup, La Tomyere cheese, croutons.

Escargot [GF] **21**

Authentic snails in shell stuffed with garlic & parsley butter.

Foie gras [GF0] **36**

Foie gras mi-cuit, fig jam, toast.

Scallops [GF] **28**

Pan-fried scallops, butternut purée, pumpkin seeds oil, crispy prosciutto.

FRENCH PIZZA

Classiqué [GF0 \$3] **24**

Thin dough, crème fraîche, onions, lardons.

Anchovies [GF0 \$3] **22**

Thin dough, caramelised onion, anchovies, olives.

Three Cheese [GF0 \$3] [V] **28**

Crème fraîche, Roquefort, Abondance, mozzarella

Provençal [GF0 \$3] [V] **21**

Puff pastry, seeded Dijon mustard, thinly sliced tomato, Provençal pesto.

MAIN

Duck (*Magret de Canard*) [GF] **39**

Honey sauce, roast potatoes

Snapper (*Poisson*) [GF] **44**

Gold band snapper cooked in papillote (tin foil), beurre blanc sauce, seasonal vegetables.

Onglet [GF] **48**

Grilled hanger steak, shallots jus, w/ French fries.

Bourguignon [GF0] **39**

Slow cooked beef cheek bourguignon style, lardons, carrots, mushrooms, pickled onion.

Mussels & French Fries (*Moules Frites*) [GF] **38**

500g of NZ black mussels marinière style, w/ French fries.

Wagyu rump steak (1kg) [GF] **195**

Grilled Wagyu beef rump steak marble score 7, w/ French fries, green salad & condiments.

Gnocchi [V] **34**

Pan-fried artisanal gnocchi in butter & garlic, shitake mushrooms, pine nuts, Gruyère cheese.

Ravioli (*Ravioles*) [V] **36**

French style ravioli filled with French cheese & parsley in a creamy truffle infused sauce.

SALAD

Parisienne [GF0] **22**

Lettuce, Emmental cheese, ham, croutons, Dijon mustard vinaigretten

Grenobloise [GF] **26**

Lettuce, Roquefort cheese, walnuts, lardons, walnut oil.

Niçoise [GF] **24**

Marinated tomatoes, hard boiled eggs, black olives, anchovies, balsamic dressing.

Océane [GF] **28**

Lettuce, house cured salmon, Mediterranean octopus, citrus segments, balsamic dressing.

SIDES

Roast Potatoes [GF] **16**

Duck fat roast potatoes, rosemary.

French Fries (*Frites*) [GF] **12**

French fries served with cocktail sauce

Garlic Butter Greens (*Haricots Verts*) [GF] **14**

Green beans pan-fried in garlic butter.

Broccolini [GF] **16**

Sautéed baby broccolini in garlic butter.

Green Salad [GF] **12**

Green leaves, lettuce, Dijon mustard dressing.