

Gougères (V)

Choux buns and seasonal filling

APPETIZER

Plateau de Fruits de Mer

A selection of raw, cooked and marinated seasonal shellfish, fish and accompaniments

RISOTTO

Risotto (GF)

Mushroom risotto, seasonal mushrooms, aged parmesan and wild rocket

MAIN COURSE

Ribeye On The Bone (GF)

1kg Grilled ribeye, roasted bone marrow, sun dried tomatoes, pomme purée, mushrooms, mixed leaves and herbs, Béarnaise and peppercorn sauce

SWEETS

Tarte Au Citron

Lemon tart and lemon sorbet

Madeleines

Freshly baked madeleines, whipped cream and chocolate sauce

Wine	Vintage	Region, Country	Colour
Dr. Loosen Graacher Himmelreich Riesling GG dry "Alte Reben"	2018	Mosel, Germany	White
Giaconda Estate Vineyard Beechworth Chardonnay (SC)	2019	Beechworth, Australia	White
Domaine Jamet Côte Rôtie	2015	Rhône, France	Red
Ridge Monte Bello Santa Cruz Mountains Cabernet Blend	2018	California, USA	Red
Chateau Climens Sauternes	2012	Barsac, France	Sweet