

LUTÈCE AUTUMN SPECIAL LUNCH MENU

TUESDAY'S TO SATURDAY'S

2 courses & a glass of wine 45.0 - 3 courses & a glass of wine 52.0
The sommelier's selection of Sparkling, Sauvignon Blanc or Shiraz

Entrees – choice of

Yamba prawn Royale "mousseline" , lobster beurre blanc, leek fondue
Christmas ham, foie gras & chicken terrine, figs & onion chutney
Lamb brains crumbed with herbs, lentils salad, sauce gribiche with baby capers & cornichons
Crispy zucchini flower with goats cheese risotto, red peppers ragout, rocket salad
The onion soup & house made duck sausage, croutons & gruyere

Mains – choice of

The famous sand crab lasagne with a creamy crustacean sauce
Market fish on low temperature," Grenobloise classic", baby capers, lemon & croutons, potato confit
Deboned turkey "Ballotine", puree, apple & cranberries Chutney, spiced gluehwine jus
Black pork cheeks & grilled speck "Cassoulet", white Paimpol beans & vegetable mirepoix
Grain fed Angus beef sirloin 250grs chargrilled, ratte pomme frites, Béarnaise sauce - **supplement 7.0**

Desserts – choice of

Crème brûlée with Tahitian vanilla bean, cassonade crispy pastry
Buche de Noel, chocolate French Christmas log, cherry sauce, hazelnut ice cream
Rum "Brioche" Baba, spiced Bowen mango & semi-whipped cream
Floating Island, oeuf a la neige, vanilla anglaise sauce, iced parfait
Two farmhouse cheeses, apple chutney, baguette & lavosh

Sides

Baguette & Lutèce truffle butter 9.0
Pomme frites 9.0 - Mixed salad leaves 9.0 – Petits pois Française 9.0- Cauliflower Polonaise 9.0

Full a la carte menu available

Menu subject to market availability – Gluten free & vegetarian options available
Table of 8 maximum– For larger tables call the function manager 3161 1858