

LUTÈCE AUTUMN MENU

Hors d'œuvres "The French Tapas"

Baguette & Lutèce truffle butter 9.0

Ora King salmon house cured with Sauternes, crème fraiche & potato blinis 16.0

Yamba jumbo prawn cutlet with sage leaf in crispy pastry & green sauce each 9.0

Alsace tart "Flammekueche" with crème fraiche, onion & speck 16.0 with the black truffle 26.0

Assiette de Charcuterie; terrine "Campagne", the guinea-fowl & foie gras, duck rillettes, duck liver & Cognac parfait, cornichons, pickled vegetables, fig & onion chutney, grilled brioche 29.0

Première Assiette - First Course

Six snails in their shells with garlic & parsley butter Alsace style with bouillon 21.0

Onion soup Alsace Style with beer, house made duck sausage, croutons & Gruyère 19.0

Crispy zucchini flower stuffed with risotto, red peppers ragout, rocket & Grana Parmesan 18.0

Western Australian scampi tail, Parisienne salad, tomato gazpacho & lime 22.0

Moreton Bay bug tail, potato gnocchi, peas, roasted chestnut & sage "Cocotte" 28.0

The famous sand crab lasagne with a creamy crustacean sauce 28.0

Deuxième Assiette - Main Course

The famous sand crab lasagne with a creamy crustacean sauce 42.0

Moreton Bay bug tail, potato gnocchi, peas, roasted chestnut & sage "Cocotte" 46.0

"Bouillabaisse" market fish, King prawn & scallop "Cocotte", grilled baguette & saffron aioli "Rouille" 38.0

Slow roasted free-range half duck, potato truffade, asparagus, caramelized spiced orange jus 44.0

Lamb rump chargrilled with lemon thyme, Couscous semolina, lemon confit & Mediterranean vegetable 38.0

Tripes "a la Mode", vegetable mirepoix & trotters braised with Calvados Brandy, "my mother Claire's recipe" 34.0

From the Chargrill

Black Angus 150 days grain fed beef rib fillet 250grs 43.0

Black Angus 150 days grain fed beef tenderloin 200grs 39.0

Western Australian White Rocks veal TBone - 150 days on milk & barley – 300grs 42.0

**The steaks are served with Rates potato frites & today's vegetable
Talamanca (Ecuador) black Pepper sauce or Béarnaise sauce or Beurre Café de Paris**

Accompagnements - Sides

Mixed salad leaves 9.0 - Hand cut pomme Frites 9.0 - Pomme mousseline 9.0

Peas à la Française en "cocotte" 9.0 - Cauliflower "Polonaise" gratin 9.0

Vegetarian menu available - Menu subject to market availability

BYO Tuesday's only 10.0 per person - One bill per table

Les Desserts

"Brioche" Rum baba, soft whipped cream, poached mango with spices 12.0

Floating Island "oeuf à la neige", iced caramel parfait, vanilla sauce "anglaise" 12.0

Crème brûlée with Papua-New Guinea vanilla bean & cassonade crispy pastry 12.0

Apple tart "fine", almond cream frangipane, vanilla bean ice cream, semi whipped cream 16.0

Warm Chocolate « Gianduja » fondant, white chocolate & passion fruit ice cream, salted caramel sauce 16.0

Crêpes Suzette flambées Grand-Marnier on your table, citrus jus, blood orange sorbet - min 2persons 17.0 per pers.

***The Pastry opens the Paradise doors to the magical sweetness of the sugar,
where twice a day you can find the taste of your childhood...***

- Romain Bapst

Les Fromages de France - Served with baguette & lavosh

Morbier, semi-soft cow's milk, with a line of blue from Jura, apple compote 14.0

Brie de Meaux cow's milk double cream - Centre France, apricots macerated with saffron 15.0

Roquefort Papillon, sheep's milk, blue mould from the Aveyron - pear & red wine caramel 15.0

Comte 18 months matured cow's milk hard cheese from Jura with pear & red wine caramel 14.0

Two cheeses 28.0 - Three cheeses 42.0

Dessert & Cheese Wines

2013 Pinot Gris Botrytis Terre à Terre <i>Wrattenbully</i> – SA	750ml	Glass 75ml	10.0	76
2009 Monbazillac - Cuvée du Château Grande Maison - <i>Monbazillac FR</i>	500ml			85
2017 Muscat de Beaumes de Venise <i>Domaine des Bernardins</i> – <i>Beaumes de Venise FR</i>	375ml			60
2016 Muscat de Beaumes de Venise <i>Delas</i> – <i>Beaumes de Venise FR</i>	375ml			60
2015 Sémillon Château La Caussade Ste Croix du Mont <i>Rive droite Gironde FR</i>	375ml			60
2016 Sauternes Château Roumieu - <i>Sauternes Gironde</i>	375ml			72
2010 Sauternes Château Roumieu - <i>Sauternes Gironde</i>	750ml	Glass 75ml	18.0	135
2013 Sauternes Château Carmes de Rieussec, <i>Fargues Sauternes FR</i>	375ml			145
2006 Sauternes Château Giraud 1 ^{er} Grand Cru Classe en 1855 - <i>Sauternes FR</i>	375ml			225
2007 Sauternes Château d'Yquem 1 ^{er} Grand Cru Classe en 1855, <i>Sur-Saluces Sauternes FR</i>	375ml			750

LUTÈCE AUTUMN TASTING MENU

Première assiette

Duck foie gras lobe & Paimpol bean terrine, apple chutney, grilled baguette

Deuxième assiette

Western Australian scampi tail, Parisienne salad, tomato gazpacho & lime

Troisième assiette

The sand crab lasagne with a creamy crustacean sauce

Quatrième assiette choice of

Black Angus beef tenderloin medium rare, potato mousseline, mushroom ragout, Bordelaise sauce

Slow roasted free-range half duck, potato truffade, asparagus, caramelized orange spices jus

"Petite bouillabaisse en cocotte", grilled baguette & saffron aioli "Rouille"

Add the Périgord Black truffle Melanosporum fresh shaved on your dishes 16.0

Cinquième assiette - les desserts (to order in advance)

Crème brûlée with North Queensland vanilla bean & cassonade crispy pastry

Apple tart "fine", almond cream frangipane, vanilla bean ice cream, semi whipped cream

Warm Chocolate « Gianduja » fondant, white chocolate & passion fruit ice cream, salted caramel sauce

Two farmhouse French cheeses, baguette, lavosh, apricots macerated with saffron

The Tasting Menu min 2 persons 110.0 per person & 160.0 per person with matching wines

Vegetarian Tasting menu 5 courses 85.0 & Vegetarian Tasting menu 5 courses with matching wines 135.0