

# MOTHER'S DAY DINNER CELEBRATION

SUNDAY, 10TH MAY 2020

reservation from 5.30pm

## MENU

### Entrées – choice of

Western Australian scampi & Yamba prawn salad "La salade de la mer", lemon confit

Duck confit & duck foie gras terrine, truffled pear chutney & grilled brioche

The famous sandcrab lasagne with a creamy crustacean sauce

Salad Lutèce, comme "Caesar Ritz"; beetroot, goat cheese, & the fried truffled egg (V)

### Main Course – choice of

Market fish grilled, confit potato, sauce aioli, Autumn vegetables

Grain fed beef tenderloin with a porcini mushroom crust, truffle potato puree, beanettes, Port wine

Slow roasted free range duck, house made sausage, Sauerkraut Alsace style

Gnocchi "Parisienne" heirloom vegetable in a vegetable bouillon & parsley (V)

### Desserts – choice of

Macaronade, "un gros macaron", lemon crème chiboust, passion fruit sauce

Jivara chocolate ganache & salted caramel tart, vanilla bean ice cream

Crème brûlée with Papua New Guinea vanilla bean, crispy cassonade pastry

Two farmhouse French cheeses with walnut bread & lavosh, fig & apple chutney

### Sides

Baguette & Lutece truffle butter 9.0 - Pomme Frites 9.0

Mixed salad leaves 9.0 - Petits pois à la Française 9.0

**Dinner Menu 3 courses 75.0**

**Dinner 2 courses 65.0**

**Children up to 6 year's 25.0**

**Children up to 12 year's 40.0**

**Menu subject to Market availability  
Vegetarian menu available**