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IMPRESSIONS OF PARIS LUNCH MENU

Including a glass of our sommeliers selection of beer and french wine

Two course 60 / Three course 72

STARTERS

Duck parfait, brioche, cherries and onion jam

Farmhouse terrine, cornichons, bloomed mustard, brioche

Sher Wagyu **beef tartare**, *Giaveri Osetra* caviar and potato hash

(H) (GF) (DF)

MAIN COURSE

Sher Wagyu **rosthiff #9** 250 grams, hand cut chips and béarnaise sauce

(GF)

Wagyu cheeseburger, smoked bacon, *Port Salut* creamy French cheese, pickled zucchini, caramelised onion, potato bun and golden potato chips

Confit of *Aylesbury* **duck**, with a cassoulet of du puy lentils, jamon and Toulouse sausage

(GF) (DF)

Barramundi, poached calamari, baby leek, lovage, beurre blanc, salmon caviar

(GF)

DESSERT

Vanilla bean **crème brûlée**, wood roasted pear compote and almond biscotti

Harcourt pink lady **apple tarte tatin**, vanilla bean ice cream (allow 15 min)

Textures of chocolate: fondant, mousse, chocolate soil, chocolate nib tuille, gold chocolate delice, white chocolate ice cream

