

French Degustation *Bastille Day* 14th July, 2019

Centro CBD

Six Course menu Degustation \$85.00

With Matching French Wines \$115.00

On arrival: Classic French bubbly with French blini's (savory flour pancakes) topped with crème fraiche, salmon and caviar

Huitres Fraiches demi-coquille avec mignonette et caviar

Fresh oysters with sauce of vinegars, pepper and eschalots and caviar

Camembert pané frit à l'oignon caramélisé

Fried crumbed Camembert cheese w caramelised onion

Bouillabaisse with rouille

Robust seafood soup – variety of fish and shellfish cooked in broth, containing vegetables, tomatoes, garlic and saffron (origin Marseille) - s/w bread

Coq au vin/purée de pomme de terre

Chicken braised with wine, lardons, mushrooms and garlic s/w truffled mashed potatoes

Chateaubriand

Beef Tenderlion fillet served with Bearnaise Sauce

Le Dessert

Crepes suzette et vanilla crème glacée

80's classic – crepe with a sauce of caramelised sugar and butter, orange juice, zest and Grand Marnier s/w vanilla gelato

Café noir/café crème/the