

GOOD FRANCE



KITCHEN
TAKEOVER

SOFITEL
HOTELS & RESORTS

MELBOURNE ON COLLINS





GOOD FRANCE – KITCHEN TAKEOVER

French Chef Xavier Mathieu is taking over No35 to celebrate “Good France”.

The Michelin-starred Chef, who runs a fine-dining restaurant at Le Phébus, a luxurious spa resort in the heart of Provence is one of the many French Chefs worldwide involved in this epicurean celebration.

“Good France” (a wordplay on “Goût de France”, meaning Taste of France) is a clear example of the ongoing inspiration of French cooking. In its fourth year, the global sell-out has been brought to Sofitel for this one night only Provence-inspired dinner in an effort to promote the excellence of French Gastronomy to Melbourne foodies.

Are you ready to taste French Michelin star gastronomy?

MENU

Amuse bouches

Chips de rizet aioli
Rice crisp and aioli

Tartelette d'anchoiade
Anchovy Tartlet

Fougasse au lard de Colonnata "oeufs de truite de riviere
Colonatta bacon with French flatbread and river trout caviar

Entrée

Remoulade de cannelloni des chairs de crabe
en fraicheur de concombre anise
Spanner crab wrapped in anise cucumber with toasted peanuts

Main

Rossini de Thon, foie gras de canard poêlé sauce Dolce Forte et truffes noires
*Yellow fin tuna steak with pan fried duck foie gras, Dolce Forte sauce
and black truffle*

Dessert

Illusion d'oeuf coque, citron, safran et amandes
Illusion of egg with lemon, saffron and almonds



BEVERAGES

Beverage package includes paired wines,
espresso coffee & loose leaf tea

DATE

Tuesday 20th March 2018

TIME

6.30pm

PRICE

\$149 per person
\$129 per person for Accor Plus Members

For more details:
Contact Restaurant Reservations
Phone. 61 (0) 3 9653 7744
Email. H1902-re13@sofitel.com

Prepayments are required for booking confirmations.
Please note prepayments are non refundable and non transferrable.



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