

Nº35

POUR COMMENCER

CAVIAR

Sturia French caviar 15g with buckwheat blinis, shallots, free-range eggs and parsley
109

HUITRES

Pacific oysters or Sydney Rock oysters
Served natural or mignonette
6

PLANCHE DE CHARCUTERIE

Terrine de campagne, Jambon Serrano, saucisson sec, rilette de porc and cornichon
45

Discounts not applicable to the items above.

LE MENU DU CHEF

RILLETTE DE PORC

Cornichon and toasted brioche

CEVICHE

Kingfish, avocado mousse served with Avruga caviar LG, H

PAPILLOTE DE SAUMON

Tasmanian salmon fillet, leek fondue, beurre blanc, fennel and dill salad LG

BOEUF BOURGUIGNON

Gippsland short rib Bourguignonne style with creamed potatoes LG

BRIE

Woombye truffle triple cream brie

SOUFFLE

Raspberry soufflé with dark chocolate cream

119 per person – 199 with matched wines

Discounts not applicable.

Ensuring guests have an immersive experience that transports them to the heart of our culinary philosophy. These dishes are crafted exclusively for this menu, served without modifications and designed for the whole table.

ACCOMPAGNEMENTS

POMMES RISSOLEES

Roasted potatoes, confit garlic, thyme and rosemary LG, V
14

CAROTTES PRIMEURS

Dutch baby carrots with feta cream and seeds LG, H, V
15

LEGUMES VERTS

Greens with beurre aux herbes LG, H, V
14

SALADE DU JARDIN

Mixed leaf, tomato, cucumber, radish with lemon balsamic dressing LG, H, VG
13

ENTREES

TARTARE DE BOEUF

Hand cut Southern Ranges fillet beef and condiments NDI, H

TERRINE DE CAMPAGNE

Country style pork and pistachio terrine

GAZPACHO

Heirloom tomato gazpacho with burrata and basil LG, H, V

SALADE DE BETTERAVES

Roasted beetroot served with goats cheese bavarois LG, V

CEVICHE

Kingfish, avocado mousse served with Avruga caviar LG, H

FLEURS DE COURGETTES

Ricotta filled zucchini flowers, caviar d'aubergine with sauce vierge LG, H, V

COQUILLES SAINT-JACQUES

Hervey Bay scallops, black garlic aioli, brioche crumble

PLATS

COTE DE PORC

High Country pork scotch, compote d'oignons, squash with sauce Madère LG

SUPREME DE POULET

Hazeldene chicken supreme, summer vegetables, fondant potato with 'café au lait' sauce LG

PAVE DE SAUMON

Tasmanian salmon fillet, leek fondue, beurre blanc, fennel and dill salad LG

STEAK DE CHOU-FLEUR

Baked cauliflower, spiced polenta rub, hummus, coconut yoghurt with pomegranate molasses dressing NDI, LG, H, VG

BOEUF BOURGUIGNON

Gippsland short rib Bourguignonne style with bacon, mushroom, confit onion and creamed potatoes LG

FILET DE BOEUF

Grilled Southern Ranges eye fillet 200g served with Bearnaise sauce LG

A DEUX

Our signature main dishes are designed for two to share and come accompanied with a garden salad.

VIVANEAU A LA GRENOBLOISE

Port Phillip Bay baby snapper served whole H

AGNEAU A LA MAROCAINE

Loddon Valley lamb shoulder with Moroccan spices LG, H

DESSERTS

BABA AU RHUM with Chantilly v

CREME CARAMEL NATURE LG, H, V

PARIS-BREST chef Louis Durand style with hazelnuts H, V

MOUSSE AU CHOCOLAT with mixed berries LG, H

TARTE AUX FRAISES with crème pâtissière and pistachio LG, H, V

TARTE AU CITRON with meringue LG, H, V

COLONEL sorbet citron and vodka VG

2 courses 94 per person

ENTRÉE/PLAT – PLAT/DESSERT

3 courses 112 per person

ENTRÉE/PLAT/DESSERT

@No35Restaurant @SofitelMelbourneOnCollins

LG low gluten NDI no dairy ingredients H halal V vegetarian VG vegan. Our kitchens contains multiple allergens and foods which may cause an intolerance or allergic reaction.

Our team will make every effort to accommodate dietary requirements. However, due to the shared production and serving environment, we cannot guarantee the complete omission of such allergens or foods which may cause an intolerance or allergic reaction. Please inform our team if you have a food allergy or intolerance. All seafood is sustainably certified. A minimum of two course for our dinner offering. Menu is seasonal & subject to change without notice. 15% surcharge applies to entire bill on public holidays. Standard Accor Plus discount applies to the food price on this menu, unless stated. (excluding public holidays/blackout dates).