

Nº35

LUNCH

ENTREES 26

TARTARE DE BOEUF
Southern Ranges fillet beef NDI H

VELOUTÉ
almond, cannellini bean, grape LG NDI VG H

CEVICHE
kingfish, avocado, Avruga caviar LG H

COQUILLES SAINT-JACQUES
Hokkaido scallops, cauliflower, couscous, saffron vinaigrette LG NDI H

PLATS 42

SUPREME DE POULET
Hazeldene chicken, barley, leek, gruyere LG VOA H

POMMES BOULANGÈRE
potato, aubergine, king brown, red wine vinaigrette LG NDI VG H

BOEUF BOURGUIGNON
Gippsland beef cheek, red wine, bacon LG

POISSON DU MARCHÉ
market fish, chorizo, ragout, capsicum, fennel LG NDI

ACCOMPAGNEMENTS

POMMES MOUSSELINE
LG V H 14

POMMES FRITES
bearnaise, smoked salt LG NDI V H 15

HARICOTS VERTS
green beans, pine nut emulsion LG V H 14

SALADE DU JARDIN
Romarro Farm mixed leaves, housemade vinaigrette LG NDI V H 14

DESSERTS 20

CRÈME BRÛLÉE
coconut LG V H

FRAMBOISE ET CRÈME
raspberry, consommé, granita VG

CHOCOLATE CRÉMEUX
Valrhona Guanaja 70%, cherry sorbet V H

ASSIETTE DE FROMAGE
selection of cheese, honey, fig jam, celery V

LG low gluten NDI no dairy ingredients H halal V vegetarian VG vegan

Our kitchens contain multiple allergens and foods which may cause an intolerance or allergic reaction. Our team will make efforts 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. Our menu is seasonal and subject to change without notice.

15% surcharge applies to entire bill on public holidays. Standard Accor Plus discounts apply to food prices on this menu unless otherwise stated (excluding public holidays and blackout dates).