

POUR COMMENCER

CAVIAR 125
Sturia French caviar 15g, buckwheat blini, shallots, free-range egg, parsley

HUÎTRE 7
mignonette LG NDI

RILLETTE DE PORC 8
choux, dijon mustard

BEIGNET DE CANARD 9
apricot NDI

OEUFS FARCIS AU VAUDOVAN 10
devilled eggs, caviar, white anchovy, chives LG

BLINI AU SAUMON 11
gravlax, sweet mustard sauce, dill, blini H

LE MENU DU CHEF

SELECTION DE LA MAISON

GAZPACHO
East Coast royal red prawns, cucumber, basi

COQUILLES SAINT-JACQUES
Hokkaido scallops, cauliflower, saffron vinaigrette

FILET DE BOEUF
Imperial Blossom tenderloin, sobise, asparagus, madeira jus

BOMBE ALASKA
raspberry, passionfruit, vanilla

125 per person – 210 matched wines

We aim to ensure guests enjoy 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

SALADE DU JARDIN 12
Romarro Farm mixed leaves, housemade vinaigrette LG NDI V

POMMES FRITES 13
bearnaise, smoked salt LG V

POMMES MOUSSELINE 14
creamed potatoes LG V H

RATATOUILLE 15
tomato ragoût, pinenut pesto, parmesan LG

PEAS À LA FRANCAISE 16
fresh peas, bacon, gem lettuce, white onion, pepper VOA

ENTREES

TARTARE DE BOEUF 33
Southern Ranges fillet beef NDI H

TERRINE MAISON 28
Ravens Creek Farm ham hock terrine, sauce gribiche, bitter leaves, sourdough toast

GAZPACHO 28
East Coast royal red prawns, cucumber, basil NDI

TARTE DU JARDIN 29
Raffa’s Farm asparagus, Woodside goats cheese, peas, mint V

GRAVLAX DE SAUMON 32
Tasmanian salmon gravlax, cucumber, dill, sweet mustard, blinis

COQUILLES SAINT-JACQUES 33
Hokkaido scallops, cauliflower, saffron vinaigrette LG NDI

PLATS

SAINT-PIERRE 58
John Dory fillet, Nantua sauce, Diamond Shell clams, fennel LG NDI

RISOTTO À LA TOMATE 38
tomato fregola sarda, stracciatella, rocket, croutons V

CONFIT DE CANARD 48
Victorian Aylesbury-Cross duck leg, celeriac choucroute, bay leaf, blackberry

FILET DE BOEUF 78
Imperial Blossom tenderloin, sobise, asparagus, madeira jus LG

A DEUX
Mains for two

POISSON DU MARCHÉ 125
Market fish, confit kipfler, lemon, radish, capers LG NDI

ENTRECÔTE 166
500g Darling Downs wagyu MS 6-7, potato, mustard greens, Bordelaise LG

DEMI POULET EN TRILOGIE 92
Bannockburn chicken, almond romesco, jus gras NDI

ÉPAULE D’AGNEAU 98
Loddon Valley lamb shoulder, tomato, eggplant, sauce verte LG NDI

DESSERTS

BRÛLÉE AU MIEL 18
Tasmanian Leatherwood honey, pain d’épices V H

BOMBE ALASKA 22
raspberry, passionfruit, vanilla LG H

SOUFFLÉ AU CHOCOLAT 26
Valrhona chocolate, Grand Marnier chantilly V LG

MANGUE FRAÎCHE 22
Kensington Pride mango, passionfruit soup, basil sorbet LG V H

ASSIETTE DE FROMAGES 30
Artisanal cheese selection, Velvet Fields honey, blood peach, celery

LG low gluten NDI no dairy ingredients V vegetarian H halal

Our kitchens contain 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 served 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, unless otherwise stated (excluding public holidays and blackout dates).