



**PARIS
OLYMPICS
2024**



Entrée

ESCARGOT VOL AU VENT

Snails braised in rich red wine sauce with mushrooms, bacon and garden peas *gfo* \$12

GRATINEE LYONNAISE

French onion soup topped with toasted bread and melted cheese *gfo* \$8

STEAK TARTARE

Diced prime eye fillet steak seasoned with onions, garlic, capers, gherkins and tabasco sauce topped with an egg yolk on toasted brioche *gfo df* \$12

Main

MOULES FRITES

Black shell mussels in white wine, garlic and cream sauce with French fries *gf*

BOEUF BOURGUIGNON

Slow braised beef in Burgundy wine with baby onions, mushrooms, bacon, carrots and garlic, served with parsley potatoes *gf dfo*

FRICASSÉE DE VOLAILLE

Braised chicken and mushrooms in cream, white wine and tarragon sauce, charred broccolini, Paris mash and garlic croutons *gf*

Dessert

CRÊPES SUZETTE

French crêpes with sweet orange and Grand Marnier sauce *gf df* \$12

ÉCLAIR AU CHOCOLAT

House made éclair filled with fresh whipped cream, glazed with couverture chocolate \$5

\$32 TWO COURSE LUNCH MENU - MUST INCLUDE ONE MAIN

Baguette with garlic and fine herbs included