

PETITE

plates & wines matched | food will arrive when ready | ask for champagne & bottle list | 85/115 banquets available

7	Oysters w Mignonette ^{gd}	Champagne	Geoffroy - Cumieres	30/160
7	Baked Scallop w Celeriac Cream, Preserved Lemon, Chorizo ^{go}	Picpoul	Château de Castelnaud - Languedoc	15/70
25	Kingfish Carpaccio w Avocado, Lemon Emulsion, Tarragon ^{gd}	Muscadet	B & B Landron - Loire Valley	17/80
25	Crab Souffle w Prawn Bisque ^g	Chardonnay	Dampfrères - Chablis	21/100
16	Goat's Cheese Croquettes w Garlic Honey ^{gv}	Sauvignon Blanc	Pascal & Nicolas Reverdy - Sancerre	20/95
26	Steak Tartare w Pomme Gaufrette ^{gd}	Savagnin	Maxime Crotet - Jura	27/130
15	Potato Pave w Creme Fraiche, Chives ^{gv}	Chenin Blanc	Arnaud Lambert - Saumur	20/95
16	Onion Tarte Tatin w Creme Fraiche ^v	Pinot Blanc	Domaine Bruno Sorg - Alsace	17/80
29	Pan-Fried Gnocchi w Comte Cream ^v	Grenache Blanc et al	Domaine la Florane - Rhône	16/75
27	Chicken Cordon Bleu w Gruyere, Ham, Truffle Jus	Chardonnay	Benjamin Leroux - Burgundy	33/160
20	Mix of Rare Sauteed Mushrooms w Tomato Consommé ^{gvd}	Orange	La Grande de l'Oncle Charles - Alsace	20/95
37	Pan-Fried Fish w Beurre Blanc ^g	Rose	Domaine Gueissard - Provence	15/70
19	Pork Terrine w Onion Jam, Cornichons, Bread ^{god}	Rose	Clos Cibonne - Provence	27/130
17	La Petite Royale Cheese - Small Hamburger w Grilled Raclette	Cinsault (chilled)	Vignerons d'Estézargues - Rhône	15/70
17	Roasted Baby Carrots w Onion Soubise ^{gov}	Gamay	Lucien Lardy - Beaujolais	15/70
37	Confit Duck w Potato Mash, Duck Jus ^g	Pinot Noir	Chapuis & Chapuis - Burgundy	25/120
22	Roast Pumpkin w Almond Sauce, Pepitas ^{gvd}	Cabernet Franc	Domaine De La Marinière - Loire	16/75
35	Braised Lamb w Mint Peas, Confit Garlic Cream ^g	Grenache	Eric Bonnet - Lirac	17/80
61	Steak Frites - Your Choice of Cut and Sauce Served w Fries ^{gdo}	Syrah	Lionel Faury - Saint Joseph	27/130
~	CUT: Grass-Fed Eye Fillet <u>or</u> Wagyu Bavette	Merlot	Marius Bielle - Pomerol	21/100
~	SAUCE: Cafe de Paris Maître d'Hôtel Pepper Cognac	Mourvedre et al	Domaine de la Tour du Bon - Bandol	38/-

ALSO: Lettuce Wedge ^{gvd} // Sourdough Bread w House Butters ^{vdo} // French Fries ^{gvd}

g = gluten free, d = dairy free, v = vegetarian, o = on request

ET AL

CHEESE - \$16 for 1 / \$12 for each additional

Ossau Iraty - Sheep / Semi-Hard / Basque Country
Comte (18mth) - Cow / Semi-Hard / Jura
Brillat Savarin - Cow / Soft Triple Cream / Burgundy
Le Dauphin - Cow / Soft Double Cream / Rhone Valley
Stilton - Cow / Soft Blue / England

CHARCUTERIE - Served with Bread, Butter & Cornichons

Jamon Iberico 20
Wagyu Bresaola 15
'Saison' Black Truffle & Squid Ink Salami 15
Saucisson Sec 15

DESSERT

Creme Brulee ^{gv} 15
Chocolate Souffle w Vanilla Ice Cream ^{gv} (~25mins) 24
Basque Cheesecake w Blueberries & Basil ^{gv} 15
Today's Ice Cream or Sorbet ^{gvdo} 14

Please ask for a drink to suit your cheese, charcuterie or dessert

SWEET WINE

Bugey-Cerdon (Sparkling Rose) - Renardat-Fache 18
Kabinett Riesling from Mosel - J.J Prüm 2019 30
Sauternes - Romer du Hayot 2001 35
Ratafia de Champagne - Egly-Ouriet 30
Macvin du Jura - Domaine Rolet 18
Macvin du Jura Rouge - Les Pieds Sur Terre (Valentin Morel) 22
Port - Kopke Colheita 2009 23

SPIRITS

Vodka - Nosferatu or Grey Goose 10/13
Gin - Hendrick's or Arcane Generous 12/15
Tequila - Batanga Blanco or G4 Anejo 10/24
Rum - Flor De Cana 7yo or Dictador 20yo 10/18
Whiskey - Michter's Bourbon or Red Breast Irish 14/20
Whisky - Aberlour 12yo or Caol Ila 12yo 14/20
Cognac - Paul Giraud or Fillioux Cigar Club 18/32
Armagnac - Francis Darroze or Delord 1973 16/30
Anise - Pastis or Absinthe 16/21
Amaro - Gran Classico or Fernet Branca 12

COCKTAILS

Kir or Kir Royale 18
Sours - Whiskey or Gin or Amaretto 22
Sidecar or Margarita or Southside 22
Martinis - Gin or Vodka or Espresso 25
Negronis - Classic or French 22
Old Fashioned 28

BEERS/CIDER

ON TAP - Happy Boy Lager or East Street Pale Ale 10
Ichnusa - Sardinian Lager 12
Franziskaner Hefe - German Wheat Beer (500ml) 16
Rochefort 6 - Belgian Trappist Strong Ale 20
Mont Blanc Blonde Ale (GF) or Peroni Red (GF) 22/12
Yulli's Apple Cider (GF) or Matso's Ginger Beer (GF) 12

NON-ALCOHOLIC

Hiatus Pacific Ale (0% Beer) 10
Non-Alcoholic Aperitifs - Sanbitter or TINA lightly sparkling 8/15
Soft Drinks - Somersault Pine/Lime or Coke/Lemonade etc 9/6