

GROUP LUNCHES

Our menus are designed for groups of 8 guests or more. You will be seated in our wine cellar along with other diners.

For confirmation of booking date, a \$200 non-refundable deposit will be required. The final confirmation of guests is needed no later than 48 hours, this will be number invoiced.

We can accommodate for guests with special dietary requirements, please notify us at least 48 hours in advance.

Below are our menu options, please have your menu option to us 1 week before your booking.

Please note that one bill per table is preferred.

- 2 courses:

Entrée: Platters of charcuterie & selection of French cheeses

Main: TWO Plats du Jour served with potatoes and seasonal vegetables served as sharing plates, please see samples below.

\$40pp

- 3 courses:

Entrée: Platters of charcuterie (cured meats, pate, mousse, tapenade, condiments)

Main: TWO Plats du Jour served with potatoes and seasonal vegetables served as sharing plates, please see samples below.

Fromages: Platters of Cheese served with fresh baguette

\$50pp

- 4 courses:

Entrée: Platters of charcuterie (cured meats, pate, mousse, tapenade, condiments)

Main: TWO Plats du Jour served with potatoes and seasonal vegetables served as sharing plates, please see samples below.

Fromages: Platters of Cheese served with fresh baguette

Dessert: Mini patisseries to share

\$60pp

SAMPLE "PLATS DU JOUR":

Ballotine de volaille fermière sauce Nantua

Poached free range chicken 'ballotine', Perla potatoes, spring vegetables and crayfish sauce

Daube de boeuf Provençale

Provençale style braised beef cheeks, tomatoes, garden herbs, black olives and parmesan

Cuisse de canard confite aux champignons sauvages et pommes de terre Sarladaises

Roasted duck leg confit, duck fat roasted carrots, 'Sarladaise' potatoes and wild mushroom ragout

Filet de poisson de ligne du jour rôti au beurre d'amande, asperges vertes, sauce coquillage

Almond butter roasted line-caught fish, green asparagus and shellfish velouté

Gnocchi aux trois fromages du Jura (vegetarian option)

Black truffle gnocchi, green pea purée, soft poached quail eggs and Jura cheeses sauce

Entrecôte de bœuf Angus fermier grillé, pomme de terre Sarladaise, légumes de saison et sauce béarnaise

Grilled Angus beef rib-eye, roasted 'Sarladaise' potatoes, seasonal vegetables, Bearnaise sauce (\$5 supplement per guest)