



### Le trio d'amuse-bouche

Goat's cheese boursin, beetroot macaron  
Duck liver parfait, cherry gel, grilled brioche  
Escargot beignet, garlic persillade

### La soupe à l'oignon

Puff pastry-cruste onion soup, grated Comté  
Add fresh Bungendore truffle \$10

### Le cassoulet

Duck confit, Toulouse sausage, smoked speck, herb crumb  
Braised cannellini beans, winter vegetables

### Le prè-dessert

A palate cleanser of the day

### Les crêpes Suzette

French crepes cooked in orange syrup,  
flambéed with Cointreau

## Bastille Day Menu

\$105pp