

Napoleon

\ SET LUNCH

TO BEGIN

Soupe du Jour

Soup of the day

Pâté de Campagne 🍷

Homemade country-style pork pate

Rillettes de Saumon

Homemade salmon rillettes on lavosh crackers

Tarte Flambée L'Alsacienne

Oven-baked flatbread from Alsace, smoked bacon bites, caramelized onions, sour cream, fior de latte served with mesclun salad

Burrata 🌱

Fresh burrata DOP served with beetroot puree, cherry tomatoes, fig balsamic and fried banana shallots

+3.5

Tartare de la Mer

Seafood Tartare of the day

+3.5

TO CONTINUE

Plat du Jour

Daily special

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Linguine de la Mer

Aglio olio linguine served with banana prawns and fresh mussels

28

Filet de Loup de Mer

Fresh caught Barramundi served with braised artichokes, potato gratin and parsley vin jaune velouté

29

Risotto aux Champignons 🍷🌱

Seasonal mushroom and truffle risotto

30

Add seared Hokkaido scallops for \$8

Canard à L'Orange

Homemade duck leg confit served with sauteed Kipfler Potatoes, haricot beans & orange-infused duck jus

31

Côte de Cochon

Chestnut-fed Duroc pork rack served with pomme puree, savoy cabbage, cider and mustard sauce

33

Tartare de Boeuf

Hand-cut Wagyu beef tartare served with thick cut fries

35

Bavette Frites

Grassfed Black Angus flank steak served with thick cut fries, mesclun salad and red wine beef jus

35

TO END

+6

Assortiment de Fromages Fermiers Français

Duo assortment of French farmed cheeses 50g

Gâteau au fromage 🍷

Classic cheesecake served with roasted hazelnuts and macerated summer berries

Crème Brûlée

Madagascar vanilla crème brûlée

Affogato

Artisan gelato vanilla ice cream with espresso

Artisan Gelato (two scoops)

Vanilla | Pistachio

Selection of Coffee or Tea

from Café Richard or Tea Forte Signature

+3.5

*Not available during Lunch service

** Not applicable for promotional programs

Subject to 10% service charge & prevailing GST

Vegetarian - 🌱

Contains nuts - 🍷