

Dinner



Starters

Plateau á Fromage

Various soft and hard cheeses with olive tapenade, fondue and warm French baguette
18

Scallops L'orange

Seared U10 dry scallops with Grand Marnier reduction, french beans and toasted brioche
15

Tartare de Boeuf

Diced tenderloin with capers, mustard seeds and herbs topped with raw egg yolk served with artisan seed toast
15

Mains

Steak de Thon

Pepper crusted tuna fillet on grilled romaine with sundried tomato fondue and parsnip crisps
21

Filet Mignon de Boeuf

Beef tenderloin topped with thyme and brandy paté, on carrot purée with a cassis cranberry compote
28

Chanterelle Tartlets (veg)

Short crust pastry cases with chanterelle purée, zucchini, one with gruyere shavings, one with berry jam, one with grilled vine tomato
17

Risotto aux Champignons Sauvages

Rich and creamy risotto with wild mushrooms and gruyere shavings finished with truffle oil
16

Dessert

Sorbet

Various sorbet flavours served in a brandy snap basket
Ask your server for available flavours
9

Gâteau au Chocolat Français

Dark chocolate cake topped with milk chocolate mousse
11

Ashan Cannolis

Cannoli pastry with a duo of flavours
One lime cream cheese and one raspberry cream cheese
9

Sides

Crispy Gnocci 6 - Wilted Spinach 7
Sauteed Mushroom 7 - New Potato 5