

# La Belle Vie

BISTRO & BAR

## 14 JUILLET BASTILLE DAY

### LUNCH SET MENUS

#### LE P'TIT MENU

85.00

3 course meal with choices - for the whole table only

**BAGUETTE ET BEURRE** Bread and butter

**FOIE GRAS** Foie gras mi-cuit, artisanal brioche toast, fig preserve

Choice of **VELOUTÉ** Market mushrooms creamy soup, garlic French croutons - V

**THON** Just seared yellowfin tuna with white sesame, sauce chien - GF

**BETTERAVE** Beetroot made like a traditional tartare; beetroot in mirepoix, olive oil, condiments, egg yolk - V

**CANARD** Pan-fried duck breast marinated in rosemary infused honey, beetroot sauce, roast potatoes, beetroot and mushroom skewer

Choice of **PAPILLOTE** Snapper in papillote, beurre blanc sauce, seasonal vegetable - GF

**CAILLE** Grilled Brisbane Valley Quail, seeded mustard creamy sauce, swede purée, sautéed broccolini - GF

**GNOCCHI** Pan-fried artisanal gnocchi in butter and garlic, shiitake mushrooms, pine nuts, Gruyère cheese - V

**FROMAGE ROQUEFORT** AOP the oldest traditional French bleu, made in small batches from sheep milk - GF

Choice of **CRUMBLE** Rhubarb and apple crumble served warm, crème anglaise

**CREME BRULEE** Tahitian vanilla crème brûlée - GF

**GLACE** Two scoops of artisanal ice-creams; choice of cherry, vanilla, chocolate, yogurt, lemon sorbet



#### LE MENU

98.00

5 course meal with choices - for the whole table only

**BAGUETTE ET BEURRE** Bread and butter

Choice of **SAINT-JACQUES** Pan-seared scallops, tahitian vanilla infused oil, pumpkin purée, crispy prosciutto - GF

**FOIE GRAS** Foie gras mi-cuit, artisanal brioche toast, fig preserve

Choice of **BETTERAVE** Beetroot made like a traditional tartare; beetroot in mirepoix, olive oil, condiments, egg yolk - V

**THON** Just seared yellowfin tuna with white sesame, sauce chien - GF

Choice of **CANARD** Pan-fried duck breast marinated in rosemary infused honey, beetroot sauce, roast potatoes, beetroot and mushroom skewer

**HOMARD** Grilled half lobster tail, creamy saffron sauce, black rice, sautéed broccolini

Choice of **ROQUEFORT** AOP the oldest traditional French bleu, made in small batches from sheep milk - GF

**LA TOMYERE MONTAGNE** Semi-hard cow's milk cheese produced in the Alps and aged for 14 months - GF

Choice of **CREME BRULEE** Tahitian vanilla crème brûlée - GF

**BELLE HÉLÈNE** Poached bosc pear, hot chocolate sauce, almond tuile, Chantilly cream

Please advise us of any dietary requirements and we will endeavour to adapt the menu accordingly.

GF Gluten free

V Vegetarian