

La Belle Vie

BISTRO & BAR

Group Set Menus

Summer 2023

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 **SOUPE** Red lentils creamy soup, fried onion - V, GF

GRAVLAX Tasmanian salmon gravlax perfumed with Savora mustard and dill, rocket salad, crème fraîche - GF

CHAMPIGNON Stuffed mushroom with duxelle, La Tomyere cheese gratin, Mediterranean pesto - V, GF

CANARD Rougié confit duck leg, red wine jus, mediterranean ratatouille, roast potatoes - GF

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

BOURGUIGNON Beef cheeks in classic Bourguignon style; red wine jus, carrots, champignons. Served with toast

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

FROMAGE BRIE GRAINDORGE Sophisticated and refined Brie with a soft and creamy heart from Normandy - GF

Choice of **ÎLE FLOTTANTE** Classic floating island, crème anglaise, caramel - GF

CREME BRULEE Tahitian vanilla crème brûlée - GF

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

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, chorizo sauce, apple julienne infused in tarragon - GF

SOUPE Red lentils creamy soup, fried onion - V, GF

Choice of **CHAMPIGNON** Stuffed mushroom with duxelle, La Tomyere cheese gratin, mediterranean pesto - V, GF

GRAVLAX Tasmanian salmon gravlax perfumed with Savora mustard and dill, rocket salad, crème fraîche - GF

Choice of **CAILLE** Pan-fried Brisbane Valley quail breasts, honey & spice sauce, butternut purée, roast tri-coloured cauliflower - GF

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

Choice of **BLEU D'AUVERGNE** AOC Artisan semi soft & creamy blue cheese made in the centre of France - 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

ÎLE FLOTTANTE Classic floating island, crème anglaise, caramel - GF

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

All Prices include GST.