



La Belle Vie

BISTRO & BAR



CHRISTMAS EVE DINNER

Sunday, 24 December 2023

LE MENU

POUR COMMENCER

Fines tagliatelles de courgettes marinées à la provençale, fromage de chèvre frais
Fine zucchini tagliatelles marinated "à la provençal", fresh goat cheese mousse

ENTRÉE

Choice of

Foie gras mi-cuit, confiture de figues, pain au levain
Foie gras mi-cuit, fig preserve, sourdough bread

Carpaccio de saumon fumé maison, crème fraîche, huile d'olive, citron
House smoked salmon carpaccio, crème fraîche, EV olive oil, lemon

PLAT PRINCIPAL

Choice of

Cuisse de canard confite, jus vin rouge, gratin dauphinois, broccolini
Confit duck leg, red wine jus, dauphinois gratin, sautéed broccolini

Espadon grillé, coulis de poivrons, champignons et potiron rôtis
Grilled swordfish, capsicum relish, roast mushrooms, pumpkin wedge

DESSERT

Charlotte aux fruits rouges
Red berries charlotte; fresh fruits mousse & ladyfinger

Early sitting: 5:00 / 5:30 pm

Late sitting: 8:15 / 8:30 pm

4-course meal; \$115 per person

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

Please kindly note that the menu is subject to market availability.