



La Belle Vie

BISTRO & BAR

## SAINT VALENTIN

### VALENTINE'S DAY LUNCH

Tuesday, 14 February 2023

#### LE MENU DÉGUSTATION

105.00

Degustation menu - 5 Course Meal - for the whole table only

**BAGUETTE ET BEURRE** Baguette and French butter

**SAINT-JACQUES**

Pan-seared scallop, beetroot coulis, pineapple and coriander dressing, crispy prosciutto - GF

**FOIE GRAS**

Foie gras mi-cuit, artisanal brioche toast, fig preserve

**CANARD**

Confit duck leg, red wine jus, grilled pumpkin, roast potatoes - GF

**FROMAGE**

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

**P'TIT GOURMAND**

Mini crème brûlée, mini citron and meringue tart, Chantilly cream, candied almond



#### LE P'TIT MENU

85.00

3 course meal with choices - for the whole table only

**BAGUETTE ET BEURRE** Baguette and French butter

**POTAGE** Parmentier soup, leeks, potato, croutons - V

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

Choice of

**MOULES** Baked New Zealand mussels stuffed with butter and garlic, crumbs - GF

**COURGETTE** Around the zucchini - marinated and grilled à la provençal & in tartar style infused with fine herbs, fresh goat cheese

**MAGRET** Honey & rosemary pan-fried duck breast, roasted pistachio, sweet potatoe, sautéed lardon & brussels sprouts - GF

Choice of

**POISSON** Pan-fried snapper à la Grenobloise; capers and lemon noisette butter, croutons, fennel, rocket and citrus suprêmes salad

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

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

Choice of

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

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

Please kindly note that menu options are subject to change based on market availability of products.

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

All Prices include GST.



GF Gluten free

V Vegetarian