



La Belle Vie

BISTRO & BAR

SAINT VALENTIN

VALENTINE'S DAY LUNCH

Wednesday, 14 February 2024

LE MENU DÉGUSTATION

105.00

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

BAGUETTE ET BEURRE Baguette and French butter

CHÈVRE

Toast of roast French goat cheese, olive oil, rosemary infused honey

SAUMON

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

CAILLE

Pan-fried Brisbane Valley quail breasts, honey spice sauce, butternut purée, cauliflower, brussels sprouts and bacon

FROMAGE

BRIE GRAINDORGE Sophisticated and refined Brie with a soft and creamy heart

ÎLE FLOTTANTE

Classic floating island, crème anglaise, caramel



LE P'TIT MENU

85.00

3 course meal with choices - for the whole table only

BAGUETTE ET BEURRE Baguette and French butter

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

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

Choice of

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

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