



Savour 2017

soup

veal broth, barley, cabbage, zucchini, cauliflower, parmesan

or

sunchoke

beef tongue "lardons", brussel sprouts, la sauvagine cream

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lamb

crepinette, ratatouille, rosemary mousseline, lamb jus

or

cod

cherry stone clams, chive buerre blanc, celeriac mousseline, cauliflower

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gougères

parmesan ice cream, fig compote, honey

or

mousse

chocolate espresso, mix nut biscotti

2 courses \$29/ 3 courses \$37

Matthew Kelly - Chef du Cuisine