



\$40 THREE COURSE DINNER MENU

ENTRÉE

Les famous French escargots (GF available)
Half dozen snails with garlic butter

Moules Farcies
Mussels, butter, shallots, garlic, parsley and bread crumbs

La Salade de Chevre Chaud (GF available)
Warm goat cheese salad

MAIN

Bavette sauce au bleu & frites (GF)
Beef flank served medium rare with blue cheese sauce and fries

Veloute de Legumes (GF, V)
Vegetable creamy soup

Poisson du Jour avec ratatouille (GF)
Fish of the day served with ratatouille

DESSERT

French Cheese selection (GF available)
Crème brûlée

DRINK MATCH

Entrée: Clos de l'Ours Rosé L'Accent (Organic) 2016
\$15/glass

Main: Crozes Hermitage 'La Matinere' Syrah 2016
\$15/glass

Terms and Conditions:

Subject to availability. Bookings recommended. Not available in conjunction with any other offer.

**RESTAURANT
MONTH-AUGUST 1-31**

