

# LUNCH/DÉJEUNER

12:00pm to 5:00pm

## SOUPS

<b>Seafood chowder</b> Herbs   mini baquette	<b>19</b>
<b>Soupe à l'oignon</b> French onion soup   cheese crouton   herbs	<b>15</b>
<b>Soupe aux lentilles   Lentil soup VG GFLF</b> Lentil   root vegetable   tofu	<b>14</b>

## STARTERS

<b>Terrine de Campagne   Country style terrine</b> Sauce cumberland   lettuce   crostini	<b>24</b>
<b>Charcuterie   French meat &amp; cheese platter</b> Prosciutto   2 french cheese   saucisson   condiments	<b>24</b>
<b>Caesar salad</b> Cos lettuce   caperberries   crouton   parmesan   anchovies   bacon	<b>26</b>
<b>add chicken or smoked salmon \$6</b>	

## SANDWICHES

<b>Rouleau de saumon fumé   Smoked salmon wrap</b> Lettuce   sour crème   avocado	<b>18</b>
<b>Rouleau de poulet   Chicken wrap</b> Teriyaki marinated chicken   lettuce   avocado	<b>17</b>
<b>Tuna melt sandwich</b> Capsicon   cherry tomato   cheddar cheese   panini bread	<b>17</b>
<b>Croque Monsieur   Ham cheese sandwich</b> Grilled sandwich   mesculen salad   cherry tomato	<b>17</b>
<i>Served with your choice of mixed greens or French fries</i>	

## MAIN DISHES

<b>Mussels marinières   Green lip mussels</b> Baguette   white wine   cream   garlic	<b>27</b>
<b>Vegetable lasagne VG</b> Root vegetable   pasta   bechamel sauce   mozzarella cheese	<b>26</b>
<b>Poisson du jour   Market fish</b> Vierge sauce	<b>32</b>
<b>Cuisse de Canard   Duck leg confit</b> Red cabbage   cranberry jus   crushed potato	<b>39</b>

## GRILL MEAT

<b>Herefort beef tenderloin 300g</b>	<b>46</b>
<b>Herefort beef rib eye 300g</b>	<b>39</b>
<b>Pork tenderloin 250g</b>	<b>34</b>
<b>Rangitikei corn feed chicken breast</b>	<b>32</b>
<b>Venison loin 200g</b> <i>Choose ONE sauce included</i> <i>Shallot red wine jus   Blue cheese sauce</i> <i>Creamy peppercorn jus   Café de Paris butter rosette</i> <i>Add 1 sauce \$7   Add 2 sauces \$12</i>	<b>39</b>

## SOMETHING EXTRA \$8

<b>Hand cut French fries</b>	
<b>Lemon gras flavoured jasmine rice</b>	
<b>Creamy spinach</b>	
<b>Sauteed mushroom</b>	
<b>Ratatouille vegetable</b>	

# DINNER

4:00pm to 9:00pm

## NOS SOUPES

<b>Soupe à l'oignon</b> Onion soup   cheesy farm bread	<b>15</b>
<b>Seafood chowder</b> Baguette   herb butter	<b>19</b>
<b>Soupe aux lentilles/ Lentil soup VG   LF   GF</b> Lentil   root vegetable   tofu	<b>14</b>

## NOS ENTRÉES

<b>Terrine de Campagne   Country style pork terrine</b> Sauce cumberland   lettuce   crostini	<b>24</b>
<b>Escargots à la Bourguignonne</b> Snail 12pc   garlic parsley butter   baguette	<b>24</b>
<b>Charcuterie   French meat &amp; cheese platter</b> Prosciutto   2 french cheese   saucisson   condiments	<b>24</b>
<b>Caesar salad</b> Cos lettuce   caperberries   crouton   parmesan   anchovies   bacon	<b>26</b>
<b>add Chicken or smoked salmon \$6</b>	
<b>Raviolis à la Citrouille   Pumpkin ravioli VG</b> Lemon grass butter sauce   tomato concasse   fried onion	<b>23</b>
<b>Rein d'Agneau   Lamb kidney</b> Red wine jus   baked apple   bacon   herbs	<b>22</b>
<b>Coquilles St. Jacques   Baked scallops</b> Gruyere cheese   mushroom   garlic   creams	<b>26</b>

## PLATS DE RESISTANCE

<b>Risotto aux Champignons   Mushroom risotto VG</b> Arborio rice   cream   mushroom   micro herbs   parmesan tuille	<b>26</b>
<b>Vegetable lasagne VG</b> Root vegetable   pasta   béchamel sauce   mozzarella cheese	<b>26</b>
<b>Poisson du jour   Market fish</b> Vierge sauce   jasmine rice	<b>32</b>
<b>Cuisse de Canard   Duck leg confit</b> Red cabbage   cranberry jus   crushed potato	<b>39</b>
<b>Oso Bucco d'Agneau   Braised lamb rump</b> Oriental couscous   red wine jus   root vegetable   rosemary	<b>39</b>
<b>Our Signature Dish   2 Person   Chateaubriand</b> 500g pink roasted beef tenderloin   hand cut fries   mushroom   Ratatouille vegetable   Café de Paris butter   peppercorn sauce <i>PLEASE PERMIT 40MIN COOKING TIME</i>	<b>79</b>

## GRILL MEAT

<b>Herefort beef tenderloin 300g</b>	<b>46</b>
<b>Herefort beef rib eye 300g</b>	<b>38</b>
<b>Pork tenderloin 250g</b>	<b>34</b>
<b>Rangitikei corn feed chicken breast</b>	<b>32</b>
<b>Venison loin 200g</b> <i>Choose ONE sauce included:</i> <i>Shallot red wine jus   Café de Paris</i> <i>Blue cheese sauce</i> <i>Creamy peppercorn jus   butter rosette</i> <i>Add extra sauce: One for \$7; Two for \$12</i>	<b>39</b>

## OUR SIDES \$8

<b>Hand cut French fries</b>	
<b>Creamy spinach</b>	
<b>Sautéed mushroom</b>	
<b>Ratatouille vegetable</b>	
<b>Lemon grass flavoured Jasmine rice</b>	
<b>LES FROMAGES</b>	
<b>Brie de Meaux</b> (cow soft) (30g)	
<b>Tomme de Savoie</b> (cow hard) (30g)	
<b>Comte</b> (cow hard) (30g)	
<b>Morbier Rivoire</b> (cow, soft) (30g)	
<b>Roquefort Blue</b> (sheep, soft) (30g)	
<b>Tomme de Brebis</b> (sheep soft) (30g)	
<b>Swiss Gruyere</b> (cow, hard) (30g)	
<b>1 Cheese \$11   2 Cheeses \$19   3 Cheeses \$27   4 Cheeses \$34   6 Cheeses \$49</b>	
<b>Condiments: French baguette   crackers   dried fruit   nuts   fruit chutney</b>	
<b>Available with wine pairing</b>	

## LES DESSERTS

<b>Pineapple crème brûlée</b> Sugar crust   pineapple chutney	<b>12</b>
<b>Tarte au Citron   French lemon tart</b> Fresh fruit   whip cream   vanilla ice cream	<b>12</b>
<b>Crêpe Suzette à l'Orange</b> Grand Marnier flambé   orange segments   mango sorbet	<b>12</b>
<b>Pudding au gingembre   Ginger date pudding</b> Caramelized nuts   butterscotch sauce   fresh fruit	<b>12</b>

## KIDS' MENU

All Day

<b>Rouleau de poulet   Chicken wrap</b> Teriyaki marinated chicken   lettuce   avocado	<b>17</b>
<b>Grilled fish of the day GF</b>	<b>19</b>
<b>Chicken Tender</b>	<b>19</b>
<b>Spaghetti Bolognese</b>	<b>19</b>
<b>Croque Monsieur   Ham cheese sandwich</b> Grilled sandwich   mesclun salad   cherry tomato	<b>17</b>
<b>Margarita v or Hawaiian pizza</b>	<b>19</b>

*Kids menu served only until 12 years old*

## LES DESSERTS

<b>Crêpe Suzette</b> Orange segments   mango sorbet v	<b>12</b>
<b>Tarte au Citron   French Lemon tart</b> Fresh fruit   whip cream   vanilla ice cream v	<b>12</b>
<b>Ice cream flight (2 scoops)</b> Vanilla   chocolate   salted caramel berry sorbet   chocolate sauce VG   GF	<b>12</b>
<b>Pineapple crème brûlée</b> Sugar crust   pineapple chutney VG/GF	<b>12</b>



v Vegetarian GF Gluten free

Please let us know about your dietary/allergy restrictions