

### Discover Privé 249 for a relaxed, refined dining experience

*Chef Ben Bellec showcases Sofitel's French heritage whilst capturing Brisbane's unique flavour.*

**Bon appétit!**

### Classic French Aperitif

Veuve d'Argent Sparkling  
Mojo Sauvignon Blanc  
& French "Massenez" Liqueurs

Sparkling	12
Kir Royal	14
Kir Vin Blanc	14

### Charcuterie to share

for 4 full selection	39
for 2 choice of three	23

Prosciutto Ham  
Confit Duck Rillettes  
Chorizo  
Gypsy Ham  
Smoked Duck  
Olives & Pickles

### Oysters

#### Freshly shucked

Natural, chilli coriander  
Kilpatrick or Mornay

1/2 dozen	24
Dozen	42

### Bread

Mini French baguettes (x2)	
Butter or virgin olive oil	4

### Cheese Selection

#### Australian farm house cheeses

Selection of four varieties Condiments & Lavosh	29
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### Dinner prix-fixe

#### Three course menu 82

1 Entree + 1 Main + 1 Dessert



#### Three course vegetarian menu 82

1 Entrée (v) + 1 Main (v) + 1 Side (v) + 1 Dessert (v)

### Entree course

Organic pumpkin soup (V)	24
Grilled halloumi, quail egg, brown rice, quinoa salad (V)	28
Pork belly, warm lentils Du Puy, Pommery mustard	30
Qld sea scallops Mornay, rocket, apple salad, walnuts	30
Seafood linguini	28

### Main course

 Porcini and green pea risotto (V)	36
Lamb cutlets, ras el hanout, mediterranean quinoa	45
52°C beef fillet & crayfish Thermidor	55
Cured ocean trout fillet	38
 White fish, macadamia crust, carrot puree	40
 Grilled spatchcock, à la Dijonnaise	40
 52°C beef fillet, mashed potato, seasonal vegetable	42
<b>Chef's special grill of the week</b>	50

### Side dishes

Rocket and apple salad, walnut dressing (V)	10
Garden salad, aged balsamic dressing (V)	10
Baby carrot and broccolini, pine nuts, feta cheese (V)	12
Pomme frites, tomato sauce, chilli, sour cream (V)	10
Pomme Sarladaise, garlic, parsley	12

### Dessert course

Chocolate Mousse (V)	19
Bomb Alaska (V)	19
Champagne raspberry parfait	19
Crème brûlée du jour (V)	19
Seasonal fresh fruits (V)	17