



L'Atelier du Fromage

- Kitchen closes at 2.30pm -

CHARCUTERIE

Charcuterie boards are served with house pickles & baguette

MOUSSE DE FOIE DE VOLAILLE (100G) \$18.5

- SERVES 2 -

Chicken liver mousse served with bread

JAMBON DE BAYONNE (80G) \$20

Cured ham from Southwest of France

SARDINES LA BELLE ILOISE \$20

La Belle Iloise sardines served with toasted sourdough, butter, pickled red onions, and lemon - serves 2

RILLETTES DE CANARD ET FOIE GRAS \$27.5

Free range duck rillettes flavoured with Fallot green peppercorn mustard

PLANCHE DE CHARCUTERIE \$39.5

Slow cooked pork cheeks confit, terrine, Bayonne ham, salami, chicken liver mousse and black olive tapenade - serves 2

CHEESEBOARDS

Selections curated by our cheesemonger

L'ORIGINAL		LE GOURMET	
Delicious flavours to learn about the world of French cheeses		Special cheeses to tempt your gourmet palate	
1-3 pax:	\$44.5	1-3 pax:	\$50
4-6 pax:	\$70	4-6 pax:	\$84.5
6-8 pax:	\$105	6-8 pax:	\$127.5

DESSERT

Please ask for the dessert menu & see our cabinet for sweet treats

Please inform your waiter of any dietary requirements you may have. We may not always be able to ensure that a meal is 100% gluten or dairy free.

CUISINE

PLAT DU JOUR - See blackboard for today's special

OPEN BAGUETTE - See blackboard for today's special

SOUPE DU JOUR - See blackboard for today's special

SOUPE A L'OIGNON \$22.0

French onion soup, served with cheesy croutons

SALADE TIÈDE DE LENTILLES ET BETTERAVE \$26.5

Warm roasted beetroot and lentil salad, goat's cheese whip, toasted walnuts, rocket, and truffle balsamic reduction

SAUCISSON DE CANARD \$29.5

Homemade duck sausage, Agria potato pavé, red wine sauce, poached egg

LOTTE À LA SÉTOISE \$32.5

Classic Languedoc monkfish stew with saffron and aioli, served with homemade pasta

CONFIT DE CANARD ET SON JUS À L'ORANGE ET ARMAGNAC \$34.5

Duck leg confit, roasted potato & vegetables, with orange & armagnac jus

FAUX-FILET DE BŒUF AUX CHAMPIGNONS ET BRIE TRUFFÉ \$38.0

Scotch fillet, Agria potato pavé, wild mushrooms jus, truffle Brie

ON THE SIDE

TAPENADE NIÇOISE \$16.5

Black olive tapenade & half baguette

SALADE VERTE \$9.5

Salad green, radish, onion & mustard dressing

READY TO GO

Served with complimentary salad, on request

SPECIALITÉ CROISSANT \$12.5

- Jambon et Fromage (Free range ham, Comté & Mornay sauce)
- Saumon (Salmon, Emmental & Mornay sauce)
- Oeufs Brouillés et Bacon (Bacon & Scrambled egg)

FEUILLETÉ \$13.5 / \$15

- Feuilleté Catalan (Boursin, tomato, basil & Bayonne ham on an open puff pastry)
- Tartine de Chèvre (Mushrooms, goat cheese on open puff pastry)
- Feuilleté Bourguignon à la crème (Ham, wild mushrooms, Brie & Mornay sauce pie) \$15

CROQUE-MONSIEUR \$14.5

- Classique (Free range ham, Emmental & Mornay sauce)
- Au Chilli (Salami Spianata piccante, Emmental & Mornay sauce)

CROQUE-MADAME \$17

Free-range ham, Emmental, Mornay sauce & fried free-range egg

SANDWICHES \$13.5

- Le Complet (Baguette, Harmony farm ham, butter, Comté cheese & tomato)
- Le Poulet (Baguette, free-range chicken breast, tarragon mayo, cos lettuce & tomato)
- Le Végétarien (Baguette, roasted portobello mushrooms, pickled red onion, cos lettuce, truffle mayo and Ossau-Iraty)
- Sandwich du jour

QUICHES \$12.5

- Lorraine (Ham & cheese)
- Salmon, capers, cheese & chives
- Spinach, goat cheese & almond

LA BRIOCHE ROYALE \$15

Brioche, Champagne ham, truffle mayo, tomato, lettuce, Brie