

# heart of europe

RESTAURANT + BAR

SUMMER + menu / 2025

## FOOD

### *Appetizers*

BAGUETTE TRADITION.....\$9

Warm toasted baguette with olive oil, balsamic and butter.

BUERRE AU TRUFFE.....\$11

Warm toasted baguette with truffle and parmesan butter.

OLIVES CHAUD gf.....\$10

Warm marinated olives.

### *Entrees*

CREVETTES A'LAIL cbgf.....\$19

Creamy garlic prawns served with baguette.

PARFAIT DE CANARD cbgf.....\$17

Smooth duck parfait, tomato relish, pickles, toasted baguette.

HOMARD.....\$21

Lobster and surimi mix flavoured with dill and crème fraîche on toasted brioche.

HALLOUMI gf v.....\$19

Baked halloumi served on fruit chutney with a sherry and maple glaze.

### *Main Course*

PIECES DU BOUCHER gf.....\$39

Beef petite shoulder steak served with pumpkin purée, baby broccoli, hasselback potato and a mustard jus.

D'AGNEAU gf.....\$42

3 point roast lamb rack served with pumpkin purée sautéed beans, baby broccoli and a rosemary and red wine jus.

CANARD RÔTI.....\$41

Roast duck served with a garlic and feta toum, mushrooms à la grecque, baby broccoli and jus.

POISSON gf.....\$39

Grilled fish served with mango and citrus sauce, sautéed beans and a crispy noodle and coriander salad topping.

## SIDES

+ SAUTÉED GREENS gf, cbveg.....\$8.00

+ POMME FRIT veg.....\$8.00

+ BISTROT SALADE veg, gf.....\$7.00

While we take steps to minimise risk and safely handle the foods that contain potential allergens, please be advised that cross contamination may occur as factors beyond our reasonable control, we make every effort to identify ingredients that may cause allergic reactions for those individuals with food allergies however cannot guarantee completely allergy-free meals. This is due to the potential of trace allergens in the working environment and supplied ingredient