

DINNER MENU

Quinoa Taboulé GF;V **\$20**
with avocado, almonds, labneh (can be ordered without labneh), cranberries
add chicken and smoked salmon **+\$5/\$7**

Australian Angus "Bavette" GF **\$32,50**
Red wine and onions jus
Served with potato purée

 **"Pot au Feu"** GF **\$30**
Traditional French beef stew with veggies
Served with potato purée

Roasted Chicken Supreme GF **\$30**
Honey and sesame sauce
Served with potato purée

John Dory GF **\$30**
Roasted with sea weaweed and white butter
Served with Pilaf Rice

Blue Crab Brandade GF **\$32**
Served with potato purée & warm dressing

SIDES \$8

 **Ratatouille** V / **Potato Gratin Dauphinois** / **Potato Purée**
Sautéed Green vegetables V / **Basmati rice** V

 **Extra French Baguette** **\$5**

