

BRASSERIE & BAR

PARC

HINDMARSH SQUARE

Vive La France!

BASTILLE DAY DINNER MENU

STARTERS

STEAMED GREEN ASPARAGUS,
HARD-BOILED EGG VINAIGRETTE

Paired with Taittinger Brut Prestige Champagne

BAKED SNAILS IN PUFF PASTRY, LEEK,
AND FENNEL

Paired with 2022 Domaine du Pre Semele
Sancerre Blanc

MAINS

DEBONED AND FORCEMEAT-FILLED
QUAIL BALLOTINE

Paired with 2022 Louis Jadot Beaujolais Villages
Comb Aux Jacques

TOURNEDOS ROSSINI, FOIE GRAS,
PÉRIGUEUX SAUCE

Paired with 2021 Domaine Vincent Paris
Crozes-Hermitage

RISOTTO WITH BABY VEGETABLES,
COMTE CHEESE

Paired with 2021 Charles Joguet Les Petites Roches
Chinon Blanc

DESSERTS

DARK CHOCOLATE FONDANT CAKE
SERVED WITH RASPBERRY SORBET

Paired with Cognac

GRAND MARNIER TRUFFLES

Served with Tea/Coffee

