



**30 minute lunch** **\$33**  
Select your main from Fish, Meat or Vegetarian, served with the entrée and dessert of the day

## Lunch Menu

### Entrées

Eggs “Mimosa” classic revisited	\$22
“Grenobleise” salmon tartare	\$25
Summer vegetable salad, balsamic reduction with lemon puree	\$19
Chicken consommé, vegetables of the day, puff pastry	\$22

### Mains

Special dish of the day	\$43
Market fish, seared vegetables, parmesan tuille	\$46
Supreme de poulet roti, chutney confite mangue, abricot	\$38
Vegetables of the moment, salad of fresh herbs	\$33

### Sides

Mixed salad, olive oil	\$10
Mashed potatoes	\$10
Vegetables of the day	\$10

Executive chef Emmanuel Jerz sources the best produce in season locally  
to design our menu

Dishes may contain dairy, eggs, gluten and nuts. Dishes can be personalised to suit dietary requirements.



## **Cheese**

Platter of French and New Zealand cheeses with dry and fresh fruits	\$26
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## **Desserts**

Profiterole, dark chocolate, vanilla ice cream	\$19
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Poached pear in syrup, fresh mint and grilled pistachio	\$18
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Raspberry mousse	\$18
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Green apple, honey rhubarb pie	\$18
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