



\$108⁺⁺

Ventoux, Chêne Bleu «Astralabe» 2016

CHRISTMAS LUNCH

\$45⁺⁺

Entrée

- * Homemade french onion soup with emmental crouton
- * Homemade duck liver terrine, cranberry chutney, toast bread (+\$8)
- * French heirloom tomatoes salad with comté cheese
- * Burgundy snails with homemade garlic butter (6pcs)

Main Course

- * Grilled Australian wagyu beef flap steak (150g-MB 6/7)
- * Grilled New Zealand angus beef rib eye with truffle butter, grass fed (200g)
- * Roasted French duck confit, garlic cream
- * Grilled filet of salmon, vierge sauce

Dessert

- * Homemade valrhona black forest dark chocolate mousse
- * Homemade pine nut tart with whipped cream
- * 1 scoop ice cream (chocolate or vanilla)

** Not applicable on Christmas Eve, Christmas Day,
New Year's Eve & New Year's Day*