

BUVETTE

BISTRO & WINE BAR

— BASTILLE DAY DINNER —

PACIFIC OYSTER WITH APPLE & TRUFFLE

STEAK TARTARE

Pickled onions, quail egg, fresh truffle

PRESSED DUCK CONFIT

Duck, pig cheek terrine, sauce gribiche, baguette

HEIRLOOM BEETROOT SALAD

Stracciatella, hazelnuts, baby basil

BRAISED BEEF BOURGUIGNON

Beef cheeks, parsnip puree & truffle jus

BAKED MULLOWAY

Saffron vegetables, prawns, mussel, squid, bouillabaisse jus

DOUBLE-BAKED COMTE CHEESE & TRUFFLE SOUFFLÉ

Mesclun, herbs & nuts

CHOCOLATE FONDANT

Warm single origin chocolate fondant, quince & yoghurt sorbet

BAKED APPLE CRUMBLE

Poached plum & muscat ice cream

CHEESE

Bleu de Laqueuille, Cremeux d'Argental, Pyengana Cheddar or Brebrousse d'Argental with quince, muscatels & lavosh

TEA & COFFEE

*\$95 per guest with a complimentary glass of
Piper-Heidsieck Champagne*