

# French Degustation *Bastille Day* 14<sup>th</sup> July, 2018

## Centro CBD

*Six Course menu Degustation \$89.00*

*With Matching French Wines \$129.00*

*(From Alsace, Bordeaux, Rhone & Burgundy)*

*Entertainment by  
French Duo Mimosa*

On arrival: Classic French bubbly with French blini's (savoury flour pancakes) topped with crème fraiche, salmon and caviar

*Huitres Fraiches demi-coquille avec mignonette et caviar*  
Fresh oysters with sauce of vinegars, pepper and eschalots and caviar

*Camembert pané frit à l'oignon caramélisé*  
Fried crumbed Camembert cheese w caramelised onion

*Bouillabaisse with rouille*  
Robust seafood soup – variety of fish and shellfish cooked in broth, containing vegetables, tomatoes, garlic and saffron (origin Marseille) - s/w garlic toasts

*Coq au vin/purée de pomme de terre*  
Chicken braised with wine, lardons, mushrooms and garlic s/w truffled mashed potatoes

*Jarret d'agneau et Ratatouille*  
Braised lamb shank fragranced with rosemary in a rich red wine jus w ratatouille

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### *Le Dessert*

*Crepes suzette et vanilla crème glacée*  
80's classic – crepe with a sauce of caramelised sugar and butter, orange juice, zest and Grand Marnier s/w vanilla gelato

Café noir/café crème/the