La Belle
ÉPOQUE
Restaurant & Bar

SPRING LUNCH MENU

2 COURSE $17.80 | 3 COURSE $27.80

Entree

SOUPE à L'OIGNON
traditional french onion soup served with cheese croutons

Choose 1

SALADE DE PRINTEMPS
celebrating spring with a tangy salad, gorgeous hand picked salad tossed with extra virgin olive oil, pickled radish, grated parmesan, watermelon rind & chicken croutons

Mains

GRANCHIO DUNGENESS CON PENNE
beautiful dungeness crab cooked with penne in aromatic spicy tomato based sauce

Choose 1

PANCETTA CON RISOTTO
smoky inhouse pancetta (pork belly) cooked with capers, garlic & arborio rice seasoned with local spices & herb oil

Dessert

TIRAMISU
chef's signature eggless tiramisu cake

Choose 1

RASPBERRIES PANNA COTTA
tangy & sweet pudding served with spiced berries coulis & cherries sponge

Nibbles

CHICKEN WINGLETS (1/2 DOZEN) 9
crispy & tender winglets served with torched lime & chopped frisee

INSALATA DI PESCHE 13
grilled peaches tossed with rocket salad & jamon iberico ham in balsamic dressing

Specials

STEAK & FRIES 18
pan sear beef fillet served with creamy pepper & french fries

MOROCCAN LAMB RISOTTO 23
arborio short grain rice tossed in spiced tomato base accompanied with grilled minty charred lamb shoulder

Beverage

MONGO ENFRIDORAS 10
mango puree shaken with fresh yogurt , spear mint & dash of butter milk

PEACH COBBLER 10
delicious spanish peaches shaken with gomme, freshly squeezed lemon & garnished with spear mint

Subject to 8% GST & 10% service charge