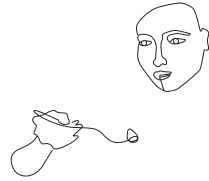


C'EST BON

RESTAURANT TERRASSE BAR CELLAR



MENU

AMUSE BOUCHE

APPELLATION HUITRES - 4.5
natural | cafe de paris

TARTE A L'OIGNON - 12
cipollini | soubise | malt

BRIOCHE A L'IBERICO - 12
iberico | brioche | horseradish

BRANDADE D' ANGUILE - 12
choux | eel | gribiche

ENTREES

LANGOUSTINE BRULEE - 16
scampi | sweetcorn | saltbush

TARTARE DE BOEUF - 23
angus beef | tendons | cured yolk

LE CRAB - 24
qld crab | tarragon | carrot vichy

GNOCCHI PARISIENNE - 24
gnocchi | asparagus | artichoke

PLAT PRINCIPAL

CAILLE AU VIN - 30
quail | west end mushroom | onion

ASSIETTE A L'AGNEAU - 34
lamb | turnip | black garlic

BOUILLABAISSE - 32
spanish mackerel | tomato | mussels

COLLIER DE PORC - 32
pork | celeriac | peach mustard

TERRINE DE CHOU FLEUR - 28
cauliflower | cashew | fennel

PLAT D'ACCOMPAGNEMENT - 12

BETTERAVE A LA POITEVINE
beetroot | kale | white wine

TARTE A LA COURGE D'ETE
squash | goats curd | marigold

SALADE DE CONCOMBRE
cucumber | curry leaf | yoghurt

DESSERT - 16

MILLE FEUILLE
mango | white chocolate | passionfruit

TARTE AU CITRON MERINGUEE
lemon | finger lime | olive oil

A PARTAGER

SELECTION DE FROMAGES
3 - 28 | 5 - 36
Australian and International

SELECTION DE CHARCUTERIE
3 - 24 | 5 - 32
Australian and International