

# French Gastronomic 3-Course Set Dinner

WEDNESDAYS ONLY

68

INCLUSIVE OF A COMPLIMENTARY  
GLASS OF CHAMPAGNE

**CANAPÉS**  
**CHEF'S DAILY SPECIAL**

**ENTRÉE**

**LYONNAISE SALAD**

frisée greens, poached egg, crispy bacon, garlic baguette,  
warm vinaigrette

Or

**FRENCH ONION SOUP**

toasted baguette, Gruyère cheese, chives

**MAIN COURSE**

**BEEF BOURGUIGNON**

mashed potato, sautéed wild mushroom, glazed organic carrot,  
braising jus

Or

**HALIBUT BOUILLABAISSE**

confit fennel, rouille, Provençal seafood, ratte potato,  
crustacean broth

**DESSERT**

**HAZELNUT LEMON PROFITEROLE**

lemon curd, crystallised hazelnut, rum pipette, hazelnut whip,  
vanilla ice-cream