

CHOUCHOU

Bistro & bar

Bastille Day Menu

Three course diner \$95 pp

Choice of one entrée, one main and one dessert per person
and a glass of sparkling

Entrées

Foie gras

Toasted bread with foie gras, mixed berry jam on a bed of rocket

Escargots

Escargots cooked in garlic butter

Pop corn Cauli (vg, gf)

flash fried Cauliflower coated in smoked paprika and cumin

Mains

Eye fillet and accordéon potatoes

Grass fed beef Eye fillet with shallot's red wine sauce , accordéon potatoes and asparagus

Confit de canard

Duck confit, Gratin dauphinois with sweet potatoes and Brussel sprouts

Ratatouille (Vg, gf)

Baked green and yellow zucchini, aubergine, red onion, garlic, extra virgin olive oil, crushed tomato and provincial herbs

Desserts

Lemon tartellette

lemon tarte made by Tonton Bread

Persian Love Cake (gf)

nutmeg scented, almond & yogurt torte served with greek yogurt, garnished pistachio & rose petals

Lava Cake

Chocolate lava cake with vanilla ice cream on the side

@chouchoubondi