

# restaurant week summer 2026

## dinner \$45

### first

#### **chilled corn vichyssoise**

radish, watercress & spicy pickled okra

#### **salade verte**

radish, salted cucumber, pickled shallot, tirokafteri & olive oil breadcrumbs

#### **frenchie**

romaine lettuce, blue cheese, bacon & french dressing

#### **steak tartare\***

egg yolk, chili oil, cornichons & pickled mustard seeds

#### **chicken liver pâté**

cornichons, pickled red onion & seeded pullman toast

#### **smoked paprika prawns**

almond "aioli" & lime **(\$5 supplement)**

### second

#### **moules frites normande**

cider, leeks, mustard & crème fraîche

#### **roasted hake**

gigante beans, charred cabbage, piparras & fennel aioli

#### **lumache**

corn, goldbar squash, cherry tomato, ricotta salata & espelette pepper

#### **le socca**

chickpea flatbread, heirloom tomato, english pea hummus, greens, mixed grains & lemon yogurt

#### **cast iron chicken**

anchovy salsa verde, charred chicories & olive oil crushed potatoes

#### **whole black bass**

preserved lemon sauce vierge & charred broccoli rabe **(\$15 supplement)**

#### **steak frites\***

bavette, petite salade, maitre d'hotel butter & house-made steak sauce **(\$15 supplement)**

### dessert

#### **bananas foster profiteroles**

banana ice cream, crème fraîche & banana rum caramel

#### **spiced chocolate pot de crème**

vanilla madeleines & crème fraîche

#### **lemon olive oil cake**

orange blossom, strawberry preserves & crème fraîche



# restaurant week summer 2026

## lunch \$30

### first

#### **chilled corn vichyssoise**

radish, watercress & spicy pickled okra

#### **anchovy frites**

crispy lemons & aioli

#### **salade verte**

radish, salted cucumber, pickled shallot, tirokafteri & olive oil breadcrumbs

#### **frenchie**

romaine lettuce, blue cheese, bacon & french dressing

#### **steak tartare\***

egg yolk, chili oil, cornichons & pickled mustard seeds

#### **chicken liver pâté**

cornichons, pickled red onion & seeded pullman toast

### second

#### **trout po' boy**

remoulade, pickled red cabbage & fennel slaw

#### **nicoise socca\***

chickpea flatbread, rare tuna, salad, egg & olive aioli

#### **heirloom tomato socca**

grains, petite salade & lemon yogurt

#### **moules normande**

cider, leeks, mustard & crème fraîche

#### **grilled chicken sandwich**

heirloom tomato, pickles, pea shoots, ricotta salata & espelette aioli

#### **burger royale\***

double patty, raclette cheese, cornichons, french dressing, lettuce & fries

#### **steak frites\***

petite salade, maitre d'hotel butter & house-made steak sauce **(\$15 supplement)**

