

La Paris Brasserie - Christmas Menu

4 COURSE MENU \$120 - Optional Matching wines \$80

Amuse bouche

Sydney rock oyster with finger lime & apple mignonette

Young pea and chervil Veloute

Raw tuna and caviar on zucchini cracker

Entrées

Foie gras parfait and pork and chicken liver terrine

with toasted brioche, pickles

Lobster

saffron beurre blanc, kombu potato fondant, compressed cucumber, and its head jus

Seared scallop

cauliflower anchovy puree, charred onion, pancetta crisp

Comte & mustard leave soufflé

cepe cream, shitake mushroom

Mains +1 Side of day

Murray cod

with smoked fennel furee, golden beet, bottarga savayon, karkalla

Wagyu eye fillet

gruyere and caramelized eshallot polenta, sweet corn cream, peppercorn jus

Cornfed chicken breast

with truffle, leek and root vegetable terrine, wattle seed jus

Ratatouille

with pistou sauce, brie cheese espuma, macerated macadamia, golden raisin. Fresh truffle

Dessert

Apricot tarte tatin

with vanilla ice cream, Grand Marnier and pistachio praline

Bouche de Noel

raspberry sorbet, .cocoa nibs tuile

4 different French cheese board

with fig jam, muscatel, lavosh

ONLY BY RESERVATION

Book at www.laparis.com.au

Mobile: 043 998 3321

MENU ITEMS MAY CHANGE DUE TO UNFORESEEN CIRCUMSTANCES