

# LE CHEF

FRENCH CASUAL BISTRO

## HOME MADE FOUGASSE

*served with garlic butter & olive oil*

### ENTRÉE

#### ESCARGOTS

*1/2 snails in herbs & garlic butter, baguette (G.F. possible)*

*or*

#### LES BROCCOLINI DU CHEF

*Broccolini, béarnaise, smoked almonds (G.F.)*

*or*

#### GRAVLAX DE SAUMON

*Salmon gravlax cured 48 hours w. our chef secret ingredients (G.F.)*

### MAÏN

#### FILET DE BOEUF

*300gr. Eye fillet served with seasonal vegs & jus (G.F.)*

*or*

#### LE POISSON DU CHEF

*Fish of the day, seasonal greens & sauce vierge (G.F.)*

*or*

#### STEAK DE CHOU-FLEUR

*Chimichurri Cauliflower Steak & Caramelized onions  
(G.F. & Vegan)*

*or*

#### CLASSIQUE CUISSE DE CANARD

*Duck leg confit, roasted baby potatoes, greens, herbs, jus (G.F.)*

### DESSERT

#### CREME BRULÉE

*or*

#### CHOCOLATE MOUSSE

*or*

#### FRENCH CHEESE SELECTION

*\$85 per person 4-course set menu*

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