

LE CHEF

FRENCH CASUAL BISTRO

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.)

MAIN

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 3-course set menu

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