

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

ROASTED BABY CARROTS

Roasted baby carrots, creme fraiche and pomegranate (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 SAUMON DU CHEF

Pan fried Salmon fillet, seasonal greens & sauce vierge (G.F.)

or

RISOTTO FLORENTINE

Risotto with a spinach Florentine sauce, pecorino & toasted pine nuts (G.F. & vegan possible)

or

CLASSIQUE CANARD A L'ORANGE

Duck breast, beetroot, greens & sauce bigarade (G.F.)

----- DESSERT -----

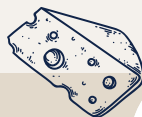
CREME BRULÉE

or

MOUSSE AU CHOCOLAT

or

FRENCH CHEESE SELECTION



\$77 per person 3-course set menu

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