

# LE CHEF

FRESH SEASONAL CUISINE

## Entrées & Snacks

<b>Saint Jacques poêlé</b>	<b>28</b>
<i>seared scallops with curried cauliflower, crispy Jamón, Hazelnuts</i>	
<b>Les Escargots(1/2 or 1 doz)</b>	<b>17/32</b>
<i>Snails in garlic butter with toasted baguette.</i>	
<b>Crispy salt &amp; pepper squid</b>	<b>22</b>
<i>with Wasabi mayonnaise and salad</i>	
<b>Gravlax de saumon</b>	<b>24.5</b>
<i>Salmon gravlax cured 48 hours w. our chefs secret ingredients.</i>	
<b>Terrine de Canard</b>	<b>24</b>
<i>Duck terrine, condiments &amp; cornichons</i>	
<b>Rillettes de porc</b>	<b>23.5</b>
<i>Six hours slow cooked pork cheek paté with bread and cornichons</i>	
<b>Charcuterie</b>	<b>44.5</b>
<i>Selection of fresh charcuterie du jour, pickles &amp; fresh bread.</i>	
<b>Les broccolini du chef</b>	<b>18.5</b>
<i>Broccolini, béarnaise and smoked almonds</i>	
<b>Grilled Octopus Salad</b>	<b>27</b>
<i>with olives, roasted red peppers</i>	
<b>Burrata</b>	<b>34</b>
<i>with heirloom tomato, chilli pinenut, extra virgin olive oil.</i>	

## Mains

<b>Boudin Noir</b>	<b>35</b>
<i>Caramelised apple, roast vegetables and jus.</i>	
<b>Le Poisson du chef</b>	<b>39.5</b>
<i>Pan fried Market Fish, seasonal greens, sauce of the day</i>	
<b>Carré d'agneau</b>	<b>55</b>
<i>Lamb rack with fondant potatoes, honey roasted carrot, jus.</i>	
<b>Cuisse de canard confite</b>	<b>40</b>
<i>Duck leg confit, baby potatoes, beetroot, seasonal vegetables, jus</i>	
<b>Steak de chou-fleur</b>	<b>33.5</b>
<i>Chimichurri Cauliflower Steaks &amp; Caramelized onions</i>	
<b>Croque Monsieur(half/full)</b>	<b>20/30</b>
<b>Croque Madame(with eggs)</b>	<b>+3</b>
<i>Honey glazed ham sandwich, Appezenler, Parmesan &amp; Raclette cheese, served with French fries &amp; salad</i>	
<b>Filet de Boeuf</b>	<b>44</b>
<i>300gr, Beef Eye Fillet served with seasonal vegetables &amp; jus.</i>	

## Sides

• French Fries	<b>11</b>
• Green Salad	<b>12</b>
• Bread Basket	<b>10</b>
• Duck fat roasted potato	<b>16</b>
• Truffle Fries with truffle mayonnaise & parmesan	<b>17</b>

## Pre-Order

<b>French Raclette</b>	<b>43 p.p.</b>
<i>Melted cheese, potatoes &amp; charcuterie. Minimum 2 people, to <b>pre-order 6 hours before.</b></i>	

Note: products may contain nuts, dairy, soy, gluten, etc.  
For any allergies, please let our staff know.

 @le\_chef\_auckland

### SPECIAL LUNCH

(only from 12pm to 3pm)

Beef scotch fillet w. French fries & salad.	<b>22*</b>
Sauce: mushroom, peppercorn, blue cheese, red wine jus, fried eggs.	<b>3.5</b>

**(\*) with any drink purchase.**