



Lutèce Lobster Menu

First Course - Première Assiette

Alsace tart "Flammekueche" with cream, onion & speck

Second Course - Deuxième Assiette - choice of

The new season Western Australian scampi mousseline, quinoa with citrus butter sauce

Burgundy snails pie with a parsley & garlic butter bouillon "Alsace style"

Free range chicken, foie gras & lentils terrine, apple chutney, brioche toast

Third Course - Troisième Assiette - choice of

Whole lobster "Thermidor" **, potato galette, lobster sauce

Grain fed Black beef sirloin char grilled, béarnaise sauce, pomme frites, red wine jus

Slow roasted half free range duck, sweet potato puree, cherries chutney, spiced jus

Fourth Course - Quatrième Assiette

Nougat & almond iced parfait, new season Camarossa strawberries, petite meringue

Warm chocolate fondant, passion fruit & white chocolate ice cream, salted caramel sauce

Crème brûlée with North Queensland vanilla bean & cassonade pastry

Two farmhouse cheeses, apple & sherry vinegar chutney, baguette & lavosh

** **Lobster Thermidor** was created in 1894 by Marie's, a Parisian restaurant near the theatre "de la Comédie Française to honor the opening of the play Thermidor by Victorien Sardou