



LES FRUIT DE MARE

Tasmanian Pacific Oysters, champagne mignonette

Caviar bumps + blinis

Truite Almondine, smoked rainbow trout, almond sauce,
parsley, organic trout roe

LA CHARCUTERIE

Jambon-Beurre, baguette, Lescure butter,
shaved ham, Mustard de Meaux

Saucisson Sec, traditional dry cured sausage with black pepper

Salami, pate + terrines

LES FROMAGES

Selection of traditional French cheese, crispbreads, cornichon, quince

DESSERT CANAPÉ

Sorbet au Champagne, pink champagne sorbet, vanilla cone