

Champagne Soirée by Sofitel

Menu

La baguette tradition

A.O.P Lescure butter demi sel (gfoa)

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Oeufs mimosa au caviar

Organic Jen's hens farm eggs QLD, shaved yolk, French Sturia Oscietra caviar (voa)

Golden Pommery Cocktail

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Rillettes de truite

Creamy wild caught Petuna trout, preserved veggies, a bit of dill (gf)

Pommery Brut NV

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Coral trout meunière

Wild caught coral trout, confit fennel, almond crumble,
black garlic beurre blanc (gfoa)

Pommery Brut Apanage NV

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Gambas à l'ail

Mooloolaba king prawns QLD, vitelotte "gaufrettes",
langoustine bisque

Pommery Brut Rosé

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Crêpes Suzette

Grand Marnier, orange, almonds, vanilla Chantilly

Pommery Royal Blue Sky on the rocks