

*Clément Chauvin  
welcomes you to*

# *Montrachet*

## Three course a la carte menu

### Entrées

**Velouté d'asperge \$26**

*New season local asparagus soup,  
lavender emulsion and asparagus tartelette*

*or*

**Soufflé au crabe et au Comté \$30**

*Double baked soufflé with crab meat and Comté cheese,  
finished with a light cream bisque*

*or*

**La Terrine de Canard \$32**

*Hawkesbury smoked duck breast, confit legs,  
foie gras terrine, pickled rhubarb and seeded mustard*

### Mains

**Le duo d'agneau de printemps \$58**

*Barbequed White Pyrenees lamb rump,  
braised lamb shoulder, filled zucchini flower,  
rosemary and cumin jus*

*or*

**Poisson du jour \$58**

*Fresh catch of the day, cooked 'a la façon du chef'*

*or*

**Le Pithivier \$55**

*Roasted pumpkin and mushrooms pie,  
Urban Valley mushrooms, pickled pumpkin,  
sage beurre noisette crumble*

### Desserts

**La Crème Brûlée flambée \$20**

*Traditional French custard with burnt sugar crust,  
Cointreau flamed*

*or*

**Chocolate cigar \$25**

*Dark chocolate mousse filled cigar,  
salted caramel parfait, chocolate sauce and peanut crumble*

*or*

**Soufflé à la passion \$25**

*Chef Clement's signature dessert, passion fruit soufflé,  
chili explosion and coconut sorbet*

### Sides

**La Salade aux herbes \$12**

*Mixed leaf salad, fresh herbs and house-dressing*

**Paris Mash (for 2) \$18**

*Purée of Dutch cream potato with Meander Valley butter*

**Les petits pois à la Francaise \$16**

*Green peas, braised onions, lettuce and smoked speck*

**Haricots Verts \$16**

*Sautéed green beans with toasted almonds*

**Champignons sautés à l'ail et au persil \$16**

*Local Urban Valley mushrooms sautéed with garlic and parsley*

**Les pommes frites \$14**

*Shoestring fries served with aioli*