

The FRENCH NIGHT 3

by

M. CHAPOUTIER



4 Courses Menu with
"degustation matching wine" \$95

Entree

House Smoked Salmon, Bocconcini & Citrus Vinaigrette

🍷 2015, Domaine Tournon, Viognier- Marsanne. 75ml

Main

Chargrilled Free Range Lamb Backstrap, Sauce Verte, Couscous,
Roasted Truss Tomatoes

🍷 2015, Domaine Tournon, Grenache. 75ml

Cheese

Reblochon de Savoie, House Fig jam, Baguette

🍷 2016, M. Chapoutier, St Joseph. 75ml

Dessert

Grand Marnier Pear Tarte Tatin, Vanilla ice cream

🍷 2016, M. Chapoutier, Muscat Beaume de Venise. 60 ml

Friday, 22nd March

www.brasserieentrecote.com.au

