

L'Atelier du Fromage

Please inform your waiter of any dietary requirements you may have.
We may not always be able to ensure that a meal is 100% gluten or dairy free.



CHARCUTERIE

Charcuterie boards are served with house pickles & baguette

MOUSSE DE FOIE DE VOLAILLE (100G) \$18.5
- **SERVES 2** -

Chicken liver mousse served with bread

JAMBON DE BAYONNE (80G) \$20
Cured ham from Southwest of France

SARDINES LA BELLE ILOISE \$20
- **SERVES 2** -

La Belle Iloise sardines served with toasted sourdough, butter, pickled red onions, and lemon

RILLETTES DE CANARD ET FOIE GRAS \$27.5
Free range duck rillettes flavoured with Fallot green peppercorn mustard

PLANCHE DE CHARCUTERIE \$39.5
- **SERVES 2** -

Slow cooked pork cheeks confit, terrine, Bayonne ham, salami, chicken liver mousse, and black olive tapenade

CHEESEBOARDS

Selections curated by our cheesemonger

L'ORIGINAL

Delicious flavours to learn about the world of French cheeses

1-3 pax: \$44.5
4-6 pax: \$70
6-8 pax: \$105

LE GOURMET

Special cheeses to tempt your gourmet palate

1-3 pax: \$50
4-6 pax: \$84.5
6-8 pax: \$127.50

DESSERT

Please ask for the dessert menu and see our cabinet for sweet treats

READY TO GO

Served with complimentary salad, on request

SPECIALITÉ CROISSANT \$12.5

- **Jambon et Fromage** - Free range ham, Comté & Mornay sauce
- **Saumon** - Salmon, Emmental & Mornay sauce
- **Oeufs Brouillés et Bacon** - Bacon and scrambled egg

FEUILLETÉ \$13.5/\$15

- **Feilleté Catalan** \$13.50
Boursin, tomato, basil and Bayonne ham on open puff pastry
- **Tartine de Chèvre** \$13.50
Mushrooms, goat cheese on open puff pastry
- **Feilleté Bourguignon à la crème** \$15
Ham, wild mushrooms, Brie & Mornay sauce pie

CROQUE-MONSIEUR \$14.5

- **Classique** - Free range ham, Emmental & Mornay sauce
- **Au Chilli** - Salami Spianata piccante, Emmental & Mornay sauce

CROQUE-MADAME \$17

Free-range ham, Emmental & Mornay sauce, and fried free-range egg

CUISINE

PLAT DU JOUR - See blackboard for today's special

OPEN BAGUETTE - See blackboard for today's special

SALADE TIÈDE DE LENTILLES ET BETTERAVE \$26.5
Warm roasted beetroot and lentil salad, goat's cheese whip, toasted walnuts, rocket, and truffle balsamic reduction

SAUCISSON DE CANARD \$29.5
Homemade duck sausage, Agria potato pavé, red wine sauce, and poached egg

POISSON DU MARCHÉ \$32.5
Seared market fish, rice pilaf, rosé tomato and caper sauce, served with seasonal greens

CONFIT DE CANARD ET SON JUS À L'ORANGE ET ARMAGNAC \$34.5

Duck leg confit, roasted potato and vegetables, with orange and Armagnac jus

FAUX-FILET DE BŒUF AUX CHAMPIGNONS ET BRIE TRUFFÉ \$38.0

Scotch fillet, Agria potato pavé, wild mushrooms jus, and truffle Brie

ON THE SIDE

TAPENADE NIÇOISE \$16.5
Black olive tapenade & half baguette

SALADE VERTE \$9.5
Salad green, radish, onion and mustard dressing

SANDWICHES \$13.5

- **Le Complet**
Baguette, Harmony farm ham, butter, Comté cheese, and tomato
- **Le Poulet**
Baguette, free-range chicken breast, tarragon mayo, cos lettuce, and tomato
- **Le Végétarien**
Baguette, roasted portobello mushrooms, pickled red onion, cos lettuce, truffle mayo, and Ossau-Iraty
- **Sandwich du jour**

QUICHES \$12.5

- **Lorraine (ham and cheese)**
- **Salmon, cheese, and chives**
- **Spinach, goat's cheese, and almond**

LA BRIOCHE ROYALE \$15

Brioche, Champagne ham, truffle mayo, tomato, lettuce, and Brie

* KITCHEN CLOSSES AT 2.30PM

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VINS

		
BOURGEOIS SANCERRE 'TERROIRS' 2023	\$16	\$65
<i>Loire Valley – Sauvignon Blanc – white – bright, mineral, fresh</i>		
CAVES DE LUGNY MÂCON-VILLAGES 2022	\$13	\$43
<i>Burgundy – Chardonnay – white – rich, crispy, citrus</i>		
ANNE-LAURE PINOT GRIS 2021	\$12	\$39
<i>Alsace – Pinot Gris – white – exotic, focused</i>		
HOUCHART CÔTES DE PROVENCE 2021/22	\$12	\$36
<i>Provence – Mourvèdre, Grenache, Syrah – Rosé – crispy, dry, fruity</i>		
DOMAINE ALARY, CAIRANNE 2021	\$13	\$48
<i>Rhône valley – Syrah, Grenache – red – spicy, dry, fruity</i>		
TOUR DE BOSSUET LALANDE DE POMEROL 2021	\$14	\$50
<i>Bordeaux – Merlot, Cabernet Franc – red – medium bodied</i>		
ROUX PINOT NOIR 'LES COTILLES' 2021	\$12.50	\$41
<i>Burgundy – Pinot Noir – red – elegant, delicate</i>		
MONMOUSSEAU CRÉMANT DE LOIRE CUVÉE JM ROSÉ	\$12.50	\$43
<i>Loire Valley – Gamay – sparkling – fresh and balanced, red berry flavours</i>		

WINES HALF BOTTLES – 375ML

CLOS HENRI ESTATE SAUVIGNON BLANC 2023	\$22
<i>Marlborough – Sauvignon Blanc – white – fresh, aromatic, fruity</i>	
C DE CARMES HAUT-BRION, PESSAC LEOGNAN 2020	\$50
<i>Bordeaux – Cabernet Sauvignon – red – earthy, smooth</i>	
CHÂTEAU JOLYS JURANÇON DOUX 2019	\$32
<i>Jurançon – Petit Manseng – white – exotic</i>	
SAINCHARGNY N56 CRÉMANT DE BOURGOGNE	\$24
<i>Burgundy – Blanc de Blanc (Chardonnay) 100% – crisp, fresh, citrus</i>	

BIÈRE & CIDRE

CIDRE VAL DE RANCE	\$18.5
<i>Doux – low alcohol, 700ml</i>	
CIDRE VAL DE RANCE	\$18.5
<i>Brut – 750ml</i>	
BIÈRE MONT BLANC	\$23.5
<i>Blonde, Rousse, Blanche, 750ml</i>	
BIÈRE STELLA ARTOIS	\$8
<i>375ml</i>	
GIN TONIC	\$13
<i>Gin 'C'est Nous' from Normandy with Artonic</i>	

DIGESTIFS

GET 27	\$12
CLÉMENT RHUM AMBRE	\$12
ARMAGNAC DELORD VSOP	\$12
PÈRE JULES CALVADOS 3 YEARS OLD	\$12

NON-ALCOHOLIC

NOZECO SPARKLING 0%	\$7	\$25
BENCH SAUVIGNON BLANC 0%	\$7	\$25
ST GEORGES SPARKLING WATER	\$9	
<i>750ml</i>		
KARMA SPARKLING		\$6.50
<i>Kombucha, Cola</i>		
PHOENIX ORGANIC JUICE		\$6.50
<i>Ginger Beer, Lemonade, Apple Mango Passionfruit, Apple Orange Mango, Mandarin Soda</i>		
COFFEES & TEAS		
<i>Allpress coffee, Harney & Sons teas</i>		

FOR THE KIDS

GRENADINE OR MINT SYRUP WITH WATER	\$5
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