

# LA CIGALE

THURSDAY 17 NOVEMBER  
LIVE MUSIC



## ~ MENU ~

Glass of Beaujolais Nouveau on arrival  
Complimentary Amuse-Bouche Gougères

### STARTER:

Asparagus & Prosciutto Tart  
with Saint Marcellin cheese

*or*  
Garlic Snail

*or*  
Lyonnaise Salad

Frisse lettuce, poached egg, lardons, croutons & olive oil dressing

### MAINS:

Roast Duck with Cassis Sauce

*or*  
Salmon en Croute with beuure blanc  
salmon with a layer of spinach & mushroom duxelle  
encased in a sourcream pastry

### DESSERT:

Lemon Posset  
with sable biscuit

*or*  
Poires à la Beaujolais  
pears poached in Beaujolais

Additional Beaujolais Nouveau  
will be available by the Glass, 450ml Pot or Bottle

Price \$79pp