

- 3 courses -
Lunch Menu

\$90



Bookings (03) 9077 2856
reservations@alabouffe.com.au

Sunday, May 13th

A La Bouffe
268 Toorak Road, South Yarra



Complementary Kir Royal for every mum on arrival

MAINS

FILET DE BŒUF, SAUCE VIN ROUGE (GF)

Eye fillet w/ truffled mash,
Seasonal vegetables and red wine jus

COTE DE PORC A LA MOUTARDE

Oven baked pork chop, crispy mustard
and garlic crust, braised savoy cabbage

FILET DE SNAPPER (GF)

Local Snapper fillet, fennel compotée,
Carrot & cumin purée, chives & lemon oil

GNOCCHI AU SAFRAN

Home-made saffron gnocchi with cherry
tomatoes, asparagus, spring onions & Parmesan

DESSERTS

PAVLOVA

Berry Pavlova

ENTREMET ABRICOT & CAMEL

Apricot & caramel entremet

MOUSSE AU CHOCOLAT (GF)

Traditional French chocolate mousse
on a praliné cream

CRÈME BRULÉE (GF)

Traditional orange & Cointreau
Crème brûlée

COFFEE & CHOCOLATE

ENTREES

ASSIETTE DE DÉGUSTATION

Tasting platter

(vegetarian option available)