

Inman River Café French Night



*The hallmark of French cuisine is
fresh ingredients paired with
decadent sauces, for an
unforgettable meal. Please join us
for a wonderful night.*

Cost: \$44 per person

Menu

Amuse – Bouche (Starters)

Basil palmiers (basil and cheese
pastry scrolls)

Confit de canard et baguette
(confit of duck leg meat, shredded
and served
on toasted baguette)

Entrée

*Crevettes et champagne buerre blanc
sauce*

*(Marinated prawns with a
champagne sauce)*

La Soupe

*Soup a l'oignon (French onion soup
with cheese croutons)*

Plat principal (Main course)

Coq au vin – (free range chicken
slow cooked in red wine and herbs)

Petit pates a la sage (sage
flavoured mini cakes)

Ratatouille (vegetable stew)

Dessert

*Torte au chocolat et coulis au
blueberry (Chocolate torte with
blueberry wine coulis)*

*Tarte aux fruits et crème Chantilly
(Fruit tart with Chantilly cream)*