

APPETIZER

~OLIVES MARINEES~	13.5
Marinated mixed olives, rosemary, oregano, garlic*	
~TOMATE AUX CREVETTES~	24.5
Tomato stuffed with prawns*	
~FOIE GRAS ET CONFIT D'OIGNONS~	29.5
Duck fat liver, onion confit, walnuts, toast	
~FRICADELLE~	24.5
Traditional skinless chicken sausage with Andalouse sauce & pickles	
~CROQUETTE AUX TROIS FROMAGES~	22.5
Triple cheese Croquette	
~CROQUETTE AUX CREVETTES~	22.5
Mooloolaba prawn Croquette	

MUSSELS

~MOULES MARINIÈRE~	39/49.5
(white wine, golden shallots, cream, garlic, bouquet garni)*	
~MOULES PROVENÇALE~	38/48.5
(fresh tomatoes, onion, garlic, chilli, Provençale herbs)*	
~MOULES GREEN CURRY~	37/47.5
(carrot, celery, onion, garlic, ginger, coconut cream)*	
~MOULES ROQUEFORT~	59.5
(Roquefort cheese, white wine, shallots, garlic, cream)*	

PRAWNS

~CREVETTES MARINIÈRE~	38.5
(white wine, golden shallots, cream, garlic, bouquet garni)	
~CREVETTES PROVENÇALE~	37.5
(fresh tomatoes, onion, garlic, chilli, Provençale herbs)*	
~CREVETTES GREEN CURRY~	36.5
(carrot, celery, onion, garlic, ginger, coconut cream)*	

MEAT

~BOULETS À LA LIÉGEOISE~	34.5
Meatballs with Liégeoise sauce (dark ale, onion, sultanas, sirop de Liège)	
~BOULETS À LA PROVENÇALE~	34.5
Meatballs with Provençale sauce (tomatoes, onion, garlic, fresh Provençale herbs)	
~POULET GRILLE À LA SAUCE VERTE~	33.5
Charcoal chicken thighs with Chimay green sauce (parsley, sage, chives, tarragon)*	

VEGETARIAN

~LASAGNE~	44
(carrot, eggplant, zucchini, tomato, garlic, mozzarella, parmesan)	

SIDES

Belgian Chips	12.5 / 16.5	Fresh side salad	14.5/18.5
Additional variety of homemade sauces 3ea		Rice	5.5
(Andalouse, Aioli, Samurai, Cocktail, Mayonnaise)		Bread	3.5

*Gluten free option