



Christmas Menu – three courses, \$59/person

To Begin

(optional \$14)

Rinquinquin & Prosecco
(French Aperitif)

Snack

Burrata, tomato confit, heirloom tomatoes, kumara bread (v, nag)
(served as a shared plate)

Mains

Snapper – pan fried, sauce a la Basque, hazelnut, bonito,
smoked yoghurt (nag)

Aged Sirloin, Montpellier butter, burned leek, jus de gras (nag)

Stuffed Aubergine with Ratatouille & Parmesan on a Basque Sauce (v)

All meals served with
Asparagus & Broccolini with toasted almonds
And Herb Roasted Potatoes for the table

Dessert

Poached Pear Tart Fin with Vanilla Bean gelato
Or
Affogato - espresso coffee with vanilla bean gelato

**Vegetarian - please specify in advance*

Bookings Essential – bonjour@cafedumarche.co.nz or call Juliet 0274 882 474

