



Taste of France

*Cafe Margaux's
5 Course tasting menu
With Head Chef Dale Spink's Creative Flare.*

COURSE "UN"

French Onion Soup, Home Made Gruyere Cheese Bread,
Sherry Fennel Oil, Vinegar Shallot

COURSE "DEUX"

"Tuna Nicoise"
Peppered Tuna Carpachio, Sauce Verte, Burnt Green Beans
Olive Soil, Tomato Consomme, Soft Boiled Quails Egg

COURSE "TROIS"

"Beef Bourginon"
Sticky Pulled Beef Cheek, Muscarado Belly Bacon,
Pickled onions, Radish, Artichose Crisps, Violette Potato
Puree, Baby Carrot, Red Wine Glaze

COURSE "QUATRE"

"Duck ÀLa Orange"
Pan Fried Duck Breast, Duck Fat & Ginger Pomme Anna,
Celeriac Puree, Chiqory, Orange Jus

COURSE "CINQ"

Creme Caramel Tart, Praline Biscuit,
Sour Raspberry coulis, Peppered Strawberry Cream

*La recette parfaite pour une soirée exceptionnelle: de
bons amis et des plats délicieux.*

Thank you from Sam, James & All the Margaux's Team.