



BAR-ROQUE  
GRILL



SET LUNCH MENU  
3 COURSE MENU \$38

APPETIZER



*Mushroom Soup with Herbs & Extra Virgin Olive Oil*

*or*

*French Onion Soup with Crouton & Gruyere*

*or*

*Pork Rillettes with Pickles & Sourdough*

*or*

*Baby Spinach Salad with Goat's Cheese, Pine Nuts  
& Chardonnay Vinegar Dressing*

*or*

*Quail Terrine "En Crouete", Black Trumpet,  
with Foie Gras & Raisins (add \$6)*

*or*

*Prawn Cocktail with Tomato Gazpacho,  
Avocado & Iceberg Lettuce (add \$6)*

MAIN COURSE



*Rotisserie Free Range Yellow Chicken with  
Gratin Dauphinois & Wild Mushrooms Sauce*

*or*

*Wild Alaskan Salmon with Quinoa Salad,  
Marinated Bell Pepper & Sauce Vierge*

*or*

*Ravioli "Royan" with Girolles Mushroom, Cantal Cheese & Chives*

*or*

*Orecchiette with Lamb Ragout, Goat's Cheese & Basil (add \$6)*

*or*

*Beef Duo with Wagyu Hanger Steak & Oxtail Pie & Salad (add \$18)*

DESSERT



*Crème Caramel*

*or*

*"Tarte Tatin", Baked Apple on Pastry Served with Vanilla Ice Cream*

*or*

*Ice Cream or Sorbet*