



Chez Olivier



Bonne Saint Valentin de Chez Olivier!

Gougère

Les Entrées

Oysters in Gazpacho

Vichyssoise & Yabbies w. Crunchy Soldiers for Dipping
(or w/out yabbies as a vegetarian option)

Sorbets

Les Mains

Twice Cooked Pork Belly on a bed of Caramelised Peach & Red Cabbage

Rib Eye Fillet w. Wholegrain Mustard Sauce & Roasted Vegetables

Ovenbaked Blue Eye Fillet w. Orange Hollandaise

Beetroot & Mascarpone Risotto w. Pancetta
(or w/out pancetta as a vegetarian option)

Trio of Desserts to Share

Crème Brûlée

Vacherin

Chocolate Marjolaine

Served w. Josephine's Macarons



Bon appétit!

Lunch: 55 / 80 w. matching wines
Dinner: 80 / 135 w. matching wines

