

# *Julien's* **BOWRAL BRASSERIE**

## *entree*

<b>GRAVLAX OF SALMON</b>	21
CURED IN BEETROOT & HERBS WITH PEACH CAVIAR, CREME FRAICHE ON RUSSIAN BLINIS	
<b>PÂTÉ EN CROÛTE</b> CARROT PICKLES AND CORNICHONS	HALF 17 / FULL 25
<b>ONION SOUP GRATINÉE</b>	17
<b>SMOKED TROUT RILLETES</b>	18
<b>SEARED SCALLOPS</b> WITH CAULIFLOWER CREAM, TOMATO GEL AND TRUFFLE OIL	21

## *Main course*

<b>DUCK CONFIT À L'ORANGE</b> SERVED WITH RED CABBAGE & CREAM OF CARROTS	42
<b>STEAK FRITES</b> WITH BEURRE CAFÉ DE PARIS	38
<b>FIVE MUSHROOM RISOTTO</b>	28
<b>PEPPERED EYE FILLET 'WELLINGTON'</b> PEPPER SAUCE, TRUFFLE MASHED POTATO	42
<b>TROUT EN PAPILOTE</b> SERVED WITH SAUTÉED GREENS	39

## *on the side*

<b>TRUFFLED MASH POTATO</b>	8
<b>POMMES FRITES</b>	8
<b>GREEN SALADE</b> WITH FRENCH VINAIGRETTE	8
<b>SAUTÉED GREENS</b>	8

## *Dessert*

<b>MOUSSE AU CHOCOLAT</b>	16
<b>CRÊPES SUZETTE</b>	18
<b>CRÈME BRÛLÉE</b>	16
<b>POACHED PEARS</b> WITH CHOCOLATE SAUCE	18