

ENTREES

	NZ \$
* Soupe du jour	8.00
* Champignons de Paris Fresh button mushrooms cooked in white wine, garlic, parsley & Provence herbs	14.00
* Foie à la Vigneronne Chicken livers panfried with échalotte, herbs, bay leaf & red wine sauce	15.50
* Camembert à la Provençale A whole camembert baked with a touch of garlic, olive oil & sundried tomatoes	16.00
* Gambas à la Crème d' Aïl Whole King Prawns (shell-on) sauté in garlic, with white wine & cream sauce	18.00
* Moules Marinières Fresh mussels steamed open with échalote, garlic, cream & white wine	16.50
* Calmar Poissonnière Marinated squid rings panfried in olive oil, garlic, herbs & chef's tomato blend	16.00
* Escargots de Bourgogne	(6) 16.00
French snails baked in the shell	(9) 20.00
with their favourite garlic butter	(12) 25.00

SIDES

* Chef 's garlic bread (serves two)	7.50
* Baguette basket (baguette slices & butter)	4.50
* Garden Vegetables & Baked Potatoes	6.00
* Salade Verte & Vinaigrette Dressing	6.00

MAIN COURSES (NZ\$ 25.00 Each)

* Le Steak Roquefort Aged scotch fillet steak in a Brandy & creamy mild blue vein cheese sauce
* Le Steak Bordelaise Aged scotch fillet steak with garlic, échalotte, bay leaf & red wine sauce
* Le Steak Rossini Aged scotch fillet steak with pâté, sliced mushrooms & Port wine sauce
* Le Steak Forestière Aged scotch fillet steak with Brandy, red wine & creamy mushroom sauce
* Le Poulet au Porto Chicken breast with cream, sliced mushrooms and Port wine sauce
* Le Poulet à la Basquaise Chicken breast with chef 's tomato blend, capsicums & a touch of chilli
* Le Poulet au Camembert Chicken breast topped with camembert & baked with chef 's tomato blend
* Le Snapper au Citron Snapper fillet with a white wine & zesty lemon butter sauce
* Le Snapper aux Amandes Snapper fillet with white wine, cream & a nutty sliced almonds sauce
* Le Snapper sauce Crevettes Snapper fillet with sliced mushrooms, peeled shrimps & creamy wine sauce
* Les Moules Marinières Fresh mussels steamed open with échalote, garlic, cream & white wine
* Les Moules Provençales Fresh mussels steamed open with garlic, white wine & chef's tomato blend
* Le Calmar Poissonnière Marinated squid rings panfried in olive oil, garlic, herbs & chef 's tomato blend
* Les Gambas à la Crème d ' Aïl Whole King Prawns (shell-on) sauté in garlic, with white wine & cream sauce

PIZZAS

(NZ \$ 17.00 Each)

Made from our handmade dough, baked with
cheese & chef 's tomato blend

- * Hawaïenne: Ham & Pineapple
- * Pepperoni: Salami & Capsicums
- * Marinara: Tuna, Shrimps, Anchovies
- * Capricieuse: Olives, Capers, Anchovies
- * Végétarienne: Capers, Onions, Mushrooms, Capsicums,
Pineapple, Olives
- * Paysanne: Ham, Onions, Mushrooms & one Egg
- * Quatre Saisons: Ham, Salami, Mushrooms, Shrimps

DESSERTS

(from NZ\$ 11.50 to NZ\$ 12.50)

- * Written on the blackboard

PLEASE, only one account per table
(Can be divided equally by N° of patrons)

THANK YOU

Bon Appétit Merci et à Bientôt

FROM FRENCH CONNECTION ESTABLISHED SINCE 1989