



MODA

STEAK . TAPAS . SEASONS

BASTILLE DAY LUNCH

WITH GUEST CHEF AMERICO FERNANDES

SUNDAY 14TH JULY 2024

\$130 PP or \$210 PP including matching French Wines

Glass of NV Champagne Brut

AMUSES BOUCHE

JERUSALEM ARTICHOKE SOUP | Truffle Oil

PÂTÉ EN CROÛTE | Foie Gras | Pistachio | Homemade Pickle
2022 Point de Convergence Grenache Dry Rosé Cévennes France

PREMIERE ASSIETTE

CHESTNUT VELOUTÉ | Foie Gras Croustade | Porcini Cappuccino
2022 Petit Chablis Domaine LaRoche Yonne Burgundy France

DEUXIEME ASSIETTE

RAVIOLE OF ESCARGOTS | Lentilles Du Puy | Beef Jus
2021 Beaujolais Villages André Goichot Gamay Fleurie Beaujolais

PLAT PRINCIPAL

FILET DE BOEUF WAGYU 9+ | Poêlée aux Cèpes
2022 Domaine de L'Herré 'LesParcellaires' Malbec Bas Armagnac Côtes de Gascogne
2020 Château La Grave Peynet Merlot Cabernet Sauvignon Right Bank Bordeaux

DESSERT

TARTE TATIN | Prune & Armagnac Ice Cream
2021 Baumard Coteaux du Layon 'Carte D'or' Botrytis Chenin Blanc

Menu subject to seasonal changes, similar replacements will be offered.

All dietary requirements will be catered for.
