

***Le ciel de Paris* ~ Heaven in Paris**

399 Queen Street
Brisbane, Queensland
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hours: 12-00pm - 10-00pm

Entrée

:: Soupe A L'oignon - French Onion Soup - This hearty soup captures the very essence of Paris. It's a delicious blend of yellow onions, light red wine, beef stock, salt, freshly ground pepper, bay leaves, coarse country bread and unsalted butter, canola oil which is topped off with Gruyere cheese. ____ \$11.00

:: Les Crudites - Cold Vegetable Platter - This mouthwatering platter is a wonderful combination of freshly chopped tarragon, minced garlic, fresh dill, sugar, tiny new potatoes, firm ripe tomatoes, freshly chopped flat leaved parsley, yellow onion, mayonnaise, peeled carrots, lemon juice and olive oil. ____ \$9.00

:: Salade Frisee Aux Lardons - Frisee Salad with Bacon - This elaborate dish Salade Frisee Aux Lardons is comprised of only frisee, white or red Belgian endive, freshly ground pepper, sherry and white vinger, bits of bacon, freshly chopped chives, croutons, tart vinaigrette with a poached egg on top. A very delicious combination. ____ \$9.00

:: Foie Gras Saute Aux Pommes - Seared Foie Gras Apples - This sensational but simple dish - a classic updated with a bit of lime zest that brings out the best of both apple and the foie gras. With Cinnamon, apple juice, apples, foie gras, cider and limes it's a dish that you just can't go past. ____ \$10.00

:: Potage Parmentier - Leek and Potato Soup - A robust mixture of leeks and potatoes, enriched with cream, chicken or vegetable stock, freshly ground pepper, crème fraiche topped with a dab of caviar, a nugget of lobster, or few silvers of truffle. ____ \$11.00

:: Salade De Mache Et De Betterave - Beet and Lamb's Lettuce - This divine salad one of the most popular salads in Paris. It is a combination of beets, dry red wine, walnut halves, Belgian endive, blue cheese, watercress, red onion with just a touch of lemon juice. ____ \$9.00

:: Poireaux Vinaigrette - Poached Leeks with Vinaigrette - Leeks have been cultivated in France for more than a thousand years. So it's a natural choice to make a wonderfully appetizing appetizer out of it. It has beautiful combination of leeks, coarse sea salt, freshly ground pepper, sherry vinegar, Dijon mustard, cherry tomatoes, fresh chives, fresh tarragon and freshly chopped flat leaved parsley. ____ \$10.00

:: Oeufs En Cocotte - Baked Eggs in Cream - Baked with farm fresh eggs and pulled from the oven the moment the whites are just firm and the yolks are still soft and runny. This scrumptious dish is simply desirable. It is made with farm fresh eggs, unsalted butter at room temperature, freshly chopped chives, heavy cream shredded gruyere cheese, freshly ground pepper, parmesan cheese and salt. ____ \$8.00

:: Omelette Aux Fines Herbes - Herb Omelette - Delectable Herb Omelette is one of the Parsians favourite foods. It a delectable intermingle of eggs, finest herbs, the latter any combination of chopped fresh herbs, typically with Italian parsley as the base and often including chervil, chives and tarragon. ____ \$9.00

:: Tartelettes Aux Champignons - Mushroom Tarlets - Parsians love their mushrooms and Mushroom tarlets are no exception. This delicately cooked tarlet is made from dried crepe, chicken stock, shallots, garlic cloves, fresh white mushrooms, mixed mushrooms, dry-cured ham, port, puff pastry, egg yolk and milk. ____ \$11.00

:: Avocat et Oeufs à la Mousse de Crabe-Avocado & Eggs. - This exquisite and beautifully presented dish of Avocado and Eggs with Crab mousse is suitable for anyone including vegetarians. Wonderful blend of avocado, dijon mustard, olive oil, lemon, eggs, crab flesh, salt and pepper. ____ \$8.00

:: Terrine de poulet et épinards - Spinach and Chicken Terrine - This succulent Spinach and Chicken Terrine is a dish for anyone. Vegetarians included. It's a enticing combination of spinach, tomato, chicken, red wine vinegar, garlic, rich, cream, nutmeg, curry powder, onion and eggs. ____ \$10.00

:: Terrine de fruits de mer - Seafood Terrine - For those seafood lovers there is the Seafood Terrine. With delectable green prawns, scallops, shallots, white vinegar, cream, oil, herb mayonnaise and eggs ____ \$10.00

:: Croustillants - Cheese Crackers - These delicious Cheese Crackers are a brilliant way to start any meal. With shredded Comte or Gruyere cheese, parmesan cheese, unsalted butter, fresh chives and coarse sea salt you just can't go wrong. ____ \$8.00

Principal Plat - Main Course

:: Onglet Aux Echalottes - Steak with Shallot Sauce - This mouthwatering dish will satisfy your tastebuds. The mixture of steak, coarse sea salt, ground pepper, olive oil, unsalted butter, thinly sliced shallots, dry red wine and beef stock as well as a side of either Salade or Frites(French Fries) will give your taste buds a overwhelmingly fantastic sensation. ____ \$24.00

:: Flageolet Au Beurre De Cerefeuil - Flageolet Beans - Flageolet Beans with Chervil Butter is dish suitable for anybody whether they are vegetarian or not. Flageolet beans give this dish the distinctive flavour you taste. Along with garlic, salt, flat-leaf parsley, fresh chervil and unsalted butter this dish leave you gratified. ____ \$19.00

:: Filet De Rouget Poele A La Tapenade - Panfried Red Mullet - The red mullet is the superstar of the Mediterranean full of flavour. This sensational exquisite dish brings your tastebuds to a halt. With garlic, black olives, capers, olive oil, red mullet, lemon juice, thyme leaves, ground pepper, potatoes, sugar, haricots verts, unsalted butter, cherry tomatoes, shallots, dry white wine, chicken stock and basil leaves you'll be left with wanting more. ____ \$22.00

:: Gratin Dauphinois - Potatoes Baked in Cream - This is delicious but simple dish and will give you a sensational feeling of satisfaction. There are no cheese topping or onions just potatoes, butter, fresh chives, fresh flat leaved parley and cream with just a hint of garlic. ____ \$18.00

:: Poulet Au Rieseling - Sautéed Chicken in Riesling - Succulent and tender chicken pieces, salt, freshly ground pepper, olive oil, shallots, garlic, dry Riesling, dried mushrooms, chicken stock, freshly chopped tarragon, cream, fresh chives and fresh chevil all make up this scrumptious meal. ____ \$23.00

:: Courgettes a La Nicoise - Sautéed Zucchini and Tomatoes - The flavours of this dish will send your tastebuds in a swirl. With garlic, olive oil, zucchini, yellow ball pepper, tomatoes, fresh thyme and fresh flat leaved parsley all marry together to produce this exquisite dish. ____ \$17.00

- :: Roti De Porc Aux Parfums De Soleil - Roast Pork with Fennel** - Roast Pork with Fennel and Herbs is warm and delightful. A combination of Licorice-scented fennel, pork roast, garlic, dry white wine, fresh rosemary, fresh sage, red bell pepper and chicken stock provide this dish with the flavour it needs. _____ \$23.00
- :: Pommes Frites - French Fries** - French Fries are exquisite and possibly a favourite dish. For those who aren't wishing to have a hearty meal this dish is light meal but also very satisfying. Made with Russet potatoes and sea salt you just can't go wrong with this dish. _____ \$17.00
- :: Lentilles Tiedes a La vinaigrette - Warm Lentils** - This warm delectable dish is made up of lentils, dry white wine, carrot, celery, bay leaf, fresh thyme, shallots, garlic, fresh flat leaved parsley, pepper, cream and sherry vinegar. It's a beautiful dish to be served in winter but it tastes delicious all year round. _____ \$18.00
- :: Cotes De Boeuf Aux Carottes - Braised Ribs with Carrots** - This dish is the kind of homey french food - meaty hork ribs and carrot chunks slowly simmered with only a handful of other ingredients. It's very tasteful and is usually enjoyed with a big gutsy red wine such as Cahors. _____ \$22.00
- :: Purée De Céleri - Rave- Celery Root Purée** - This exquisite dish is best enjoyed in winter due to the warmth of the dish. It's wonderful combination of celery root, russet potato, chicken stock, cream, unsalted butter, fresh chives and to top it all off just a drizzle truffle oil on the top. _____ \$19.00
- :: Poulet Roti Aux Endives Et Aux Pommes De Terre-Roast Chicken** - Roast Chicken with Endive and Potatoes is our Chef's speciality. The romantic blend of chicken, garlic, fresh thyme leaves, salt, freshly ground pepper, lemon, garlic, rosemary, potatoes, Belgian endive and dry white wine. Perfect for those romantic dinners. _____ \$21.00
- :: Salade Verte - Green Salad** - For those just wanting a light main course, this the thing for you. Just simple salad with tangle greens dressed with a vinaigrette as well as side of delectable french fries. _____ \$18.00
- :: Gigot D'Agneau Aux Artichauts - Roast Leg of Lamb** - Roast Leg of Lamb is a particularly flavourful dish. With a mixture of fresh rosemary, garlic, salt, freshly ground pepper, white wine vinegar, virgin oil, artichokes, dry red wine, beef stock but it's the leg of lamb that gives it, it's zesty flavour _____ \$20.00
- :: Blanquette De Veau - Veal Stew** - This hearty stew is a winter favourite. It cooked the old fashioned way, with the meat cooked in a light stock and then the stock is used for the base for a hearty white sauce made with cream and egg yolks. It has it's own very unique taste. _____ \$21.00
- :: Magrets de Canard Aux figues Et Au Porto - Duck Breasts** - This dish, Duck Breasts with Port and Figs is very enjoyable all year round. A delightful blend of duck, port, salt, freshly ground pepper, basil leaves, unsalted butter, dry red wine, chicken stock and figs. This dish will tickle your taste buds. _____ \$22.00
- :: Poisson Au four, Sauce à L'Oseille- Baked Fish** - Baked Fish with Sorrel Béarnaise is a dish just for those seafood lovers. Béarnaise is a thick, creamy mixture of a shallot and herb flavoured wine reduction, egg yolks and butter. It's the pièce de résistance of this creamy dish. _____ \$21.00
- :: Boeuf En Daube - Beef Stewed in Red Wine** - This irresistible beef daube is made with white wine, tomatoes, olives, onions, bay leaf, fresh thyme leaves, fresh sage leave, celery, garlic, unsmoked bacon, beef stock and tomato juice. This lively combination gives you a hearty beef daube. _____ \$21.00
- Dessert**
- :: Soupe De Fraises - Strawberry Soup** - This beautiful flavour blend of rhubarb, water, sugar, strawberries lemon and fresh mint leaves a taste in your mouth wanting more. _____ \$14.00
- :: Soufflé Aux Noisettes, Sauce Au Chocolat - Hazelnut Soufflé** - The word Hazelnut Soufflé with Chocolate Crème Anglaise just makes your mouth water with anticipation. With milk, sugar, eggs, hazelnuts, vanilla extract, brandy, cream of tartar, salt and flour topped with chocolate crème anglaise, a silky pureed custard sauce. _____ \$17.00
- :: Madeleines Au Citron - Lemon Madelines** - Lemon Madelines are a shell shaped sponge cake eaten as a cookie. Made with eggs, sugar, vanilla extract, almond extract, lemon zest, unsalted butter and icing sugar it just makes your mouth water. _____ \$15.00
- :: Ananas Au Four à La Glace Au Caramel- Roasted Pineapple** - Roasted Pineapple with Caramel ice-cream is for all those ice-cream lovers who just want an ice-cream for dessert. This dish is wonderful blend of eggs, sugar, half cream, water, salt and pineapple. It's delicious and a must have. _____ \$14.00
- :: Pêches Au Four, Sauce Aux Pistaches- Roasted Peaches** - Roasted Peaches with Pistachio Crème Anglaise is very simple but a very inviting and delicious dish with dark rum, peaches, pistachios, egg yolks, cornflour, sugar, whole milk and almond extract. _____ \$15.00
- :: Charlotte Aux Framboises - Raspberry Charlotte** - An elegant construction of sponge cake or ladyfingers and a rich filling of fruit flavoured bavaois. It's full of delicious ingredients of framboise, raspberries, strawberries, sugar, gelatin, water, eggs, cream, vanilla essence and icing sugar. _____ \$17.00
- :: Tarte Tatin - Upside-Down Apple Tart** - One of Paris's classic desserts. Made with fresh pastry, flour, water, white wine vinegar, unsalted butter, apples, lemon juice, sugar and Crème chantilly. Delicious and appetizing. You just can't go past this wonderfully prepared dish. _____ \$15.00
- :: Fromage Blanc Nappé De Coulis De Fruits - Fresh Cheese** - This dessert, Fresh Cheese with Fruit Coulis and Cream is served in a beautiful large goblet. This beautifully prepared dish has apricots, raspberry jam, sugar, lemon juice, mint springs and fromage blanc. _____ \$16.00
- :: Crémé Brulée- Classic Caramelized Custard** - This caramelized sensation is a sensational dessert with eggs, sugar, cream, vanilla beans and brown sugar. It will tingle your taste buds _____ \$16.00

Boissons - Beverages

- :: Eau - Water** - Fresh and pure cold water _____ Free

- :: **Anjou, Anjou-Villages** - *Supple, Firm and Delicate* ____ \$14.00 per bottle
- :: **Cabardès en Languedoc (Red)** - *Supple, Firm and Aromatic* ____ \$14.00 per bottle
- :: **Côtes du Ventoux** - *Supple, Soft and Aromatic* ____ \$14.00 per bottle
- :: **Fronton (Rosé)** - *Dry, Soft and Aromatic* ____ \$14.00 per bottle
- :: **Entre Deux Mers et Entre Deux Mers-Haut Benauge** - *Dry, Soft and Aromatic. Best with Salad.* ____ \$15.00 per bottle
- :: **Jurançon et Pacherenc du Vic Bilh** - *Sweet, Creamy and Intense* ____ \$15.00 per bottle
- :: **Riesling – AOC Alsace** - *Dry Lively Intense* ____ \$15.00 per bottle
- :: **AOC Pineau des Charentes (Red)** - *Light Soft Intense* ____ \$16.00 per bottle
- :: **Rosé de Loire** - *Dry, Lively and Aromatic* ____ \$16.00 per bottle
- :: **Coteaux de l'Aubance** - *Off-dry, Soft and Intense* ____ \$16.00 per bottle
- :: **Sauternes et Barsac** - *Sweet, Creamy and Intense* ____ \$16.00 per bottle
- :: **Chablis Grand Cru** - *Dry, Soft and Intense* ____ \$16.00 per bottle
- :: **Champagne** - *Dry, Soft and Intense* ____ \$17.00 per bottle
- :: **Vouvray** - *Off-dry, Soft and Aromatic* ____ \$17.00 per bottle
- :: **Jus D'orange** - *Freshly squeezed orange juice.* ____ \$10.00 for a pitcher
- :: **Beaujolais Nouveau** - *Light, Soft and Intense* ____ \$17.00 per bottle