

FRANCA

No.81 Macleay St
Open 7 days



Potts Point ²⁰¹¹
Brunch til late

LES BOISSONS

Bubbles and Rosé (by the glass)

NV Chandon 'Blanc de Blancs' VIC.....	14
NV Ruinart 'R' Brut, Reims	27
2009 Dom Pérignon, Epernay	70
2017 Château de L'aumérade' Provence.....	15

BEERS

Heineken Lager, Holland.....	10
Young Henrys 'Newtownner' Pale, NSW.....	11

COCKTAILS

THE ARTIST	20
<i>Coconut infused Belvedere, Homemade Red Fruits Sorbet, Kaffir Lime and Lemon</i>	
DOUBLE TROUBLE	20
<i>2 miniature martinis, Single Estate Belvedere Smogóry Forest and Lake Bartęzek Vodka, Served Extra Cold with Condiments</i>	
STONE FRUIT BELLINI	19
<i>Chandon Blanc de Blancs NV, White Peach, Apricot Purée, Apple Cider Reduction</i>	
HIKING IN PROVENCE	20
<i>Peppercorn infused Calle 23 Tequila, Pineapple Juice, Honey, Citrus and Lavender Tincture</i>	
FRANCA OLD FASHIONED	22
<i>Glenmorangie Original, Pierre Ferrand Cognac, Tempus Banana & Tawny Port Smoked and Aged in Cognac Barrel with Walnut Bitters</i>	
PUZZLE	20
<i>Beefeater 24 Gin, Mandarin Shrub, Cocchi Americano, Lemongrass, Lemon & Whites</i>	
PIMP MY SIDE-CAR	20
<i>Hennessy VS, Cointreau, Grapefruit & Lemon Curd, Lemon & Peychaud's Bitters</i>	
WINTER BREEZE	21
<i>Franca Rhubarb Soda, Beluga Vodka, Rinomato Apertivo, Lemon</i>	

EXECUTIVE CHEF
Alexis
Besseau

A 10% SURCHARGE APPLIED TO PUBLIC HOLIDAYS
WWW.FRANCABRASSERIE.COM.AU

DE LA MER

FRESH
FROM THE
OCEAN

Oysters - Sydney Rock.....	4.5 per piece
- Pacific.....	5 per piece
Peeled King Prawns, Cocktail Dressing.....	6 per piece
Signature Caviar, Blinis, Crème Fraîche (30gr/50gr)	130/210

—FRUITS DE MER—

Oysters, King Prawns, Sashimi Tuna, Marron (for 2) 112

COMMENCER

TO
BEGIN
WITH

Tuna Sashimi Niçoise, Olive Tapenade, Yolk	28
Stuffed Tomato, Fregola, Tofu, Basil.....	18
Beef Tartare, Jerusalem Artichoke, Chives	26
Foie Gras, Rhubarb, Pain d'Epice (30gr/50gr)	26/38
Beetroot, Ricotta, Black Sesame	18
Pork, Parsnip, Roasted Pear, Jus	22
Scallops, Pumpkin, Almond, Beurre Blanc	25
Smoked Swordfish, Radish, Witlof, Brandade	26
French Onion Soup, Croque Monsieur.....	18

CONTINUER

THE
MAIN
EVENT

Corn Fed Chicken, Pomme Puree, Butter Lettuce, Apple, Jus.....	34
Sirloin (250gr), French Fries, Béarnaise.....	39
Wagyu Bavette, Eschalot, French Peas, Jus	38
Grass Fed Eye Filet (180gr), King Brown Mushrooms, Jus	51
John Dory, Cauliflower, Capers, Parsley	38
Murray Cod, Broccoli, Celeriac, Blue Swimmer Crab.....	40

—CHASSE—

Duck Breast, Eggplant, Freekeh, Jus..... 41

PARTAGER

SHARE
PLATES

Lamb Rack, Couscous, Eggplant, Piperade	85
Bouillabaisse Pasta, Red Mullet, Whiting, Clams	36/70

ACCOMPAGNEMENTS

SIDES

Pomme Purée	12	Roasted Root Vegetables	14
French Fries	10	Gratin Dauphinois	14
Steamed Vegetables, Pesto	10	Butter Lettuce	11

DESSERTS

SWEET
TREATS

Hazelnut Millefeuille, Raspberry Sorbet.....	17
Passionfruit Soufflé, Almond craquelin, Pop Corn Ice Cream	17
Chocolate Tart, Truffle Ice Cream.....	18

(See our Dessert and Cheese menu for the full list.)