

# FRANCA

## LUNCH

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

2008 Dom Pérignon, Epernay ..... 70

Château L'Aumerade

'Marie Christine' Provence..... 15

### BEERS

Heineken, Lager, Holland .....10

Young Henrys 'Newtown' Pale Ale, NSW ...11

### COCKTAILS

**THE ARTIST** .....20

*Coconut infused Belvedere, Homemade Red Fruits Sorbet, Kaffir Lime and Lemon*

**DOUBLE TROUBLE** .....20

*2 miniature martinis, Single Estate Belvedere Smogóry Forest and Lake Bartezek Vodka, Served Extra Cold with Condiments*

**STONE FRUIT BELLINI** .....19

*Chandon Blanc de Blancs NV, White Peach, Apricot Purée, Apple Cider Reduction*

**HIKING IN PROVENCE** .....20

*Peppercorn infused Calle 23 Tequila, Pineapple Juice, Honey, Citrus and Lavender Tincture*

**FRANCA OLD FASHIONED** .....22

*Glenmorangie Original, Pierre Ferrand Cognac, Smoked Tempus Banana & Tawny Port with Walnut Bitters*

**PUZZLE** .....20

*Beefeater 24 Gin, Mandarin Shrub, Cocchi Americano, Lemongrass, Lemon & Whites*

**PIMP MY SIDE-CAR** .....20

*Hennessy VS, Cointreau, Grapefruit & Lemon Curd, Lemon & Peychaud's Bitters*

**WINTER BREEZE** .....21

*Franca Rhubarb Soda, Beluga Vodka, Rinomato Apertivo, Lemon*

### DE LA MER

FRESH FROM THE OCEAN

Oysters - Sydney Rock .....4.5 per piece

- Pacific..... 5 per piece

Signature Caviar, Blinis, Creme Fraiche (30gr/50gr).....130/210

Peeled King Prawns, Cocktail Dressing.....6 per piece

### —FRUITS DE MER—

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

### COMMENCER

TO BEGIN WITH

Tuna Sashimi Niçoise, Olive Tapenade, Yolk .....28

Burrata, Lemon, Tomato, Kalamata Olive.....18

Beef Tartare, Jerusalem Artichoke, Chives .....26

Gruyere Souffle, Sautéed Mushroom.....24

Salmon Coulubiach, Hollandaise, Spinach.....22

Smoked Swordfish, Radish, Witlof, Brandade .....26

Foie Gras, Rhubarb, Pain d'Epice 30gr/ 50gr.....26/38

Chicken Salad, Grilled Vegetables, Lettuce, Chimichurri.....26

Franca Burger, Gruyere, Tomato, French Fries.....26

Steak Sandwich, Smoked Onion, Ciabatta .....28

### CONTINUER

THE MAIN EVENT

Sirloin (250gr), French Fries, Béarnaise.....39

Grass Fed Eye Filet (180gr), King Brown Mushrooms, Jus .....51

John Dory, Cauliflower, Capers, Parsley .....38

Crab Sandwich, Aioli, Brioche.....30

### PARTAGER

SHARE PLATES

Lamb Rack, Couscous, Eggplant, Piperade .....85

Bouillabaisse Pasta, Red Mullet, Whiting, Clams .....36/70

### ACCOMPAGNEMENTS

SIDES

Pomme Purée .....12 French Fries .....10

Gratin Dauphinois.....14 Butter Lettuce .....11

Steamed Vegetables.....10 Roasted Root Vegetables .....14

### 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.)

EXECUTIVE CHEF  
Alexis  
Besseau

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