



LE TRÈS BON

FRIDAY 26 MAY - 2017

7pm

Chestnut Dinner

Chef Christophe Gregoire has designed a special menu of exquisite chestnut dishes prepared with locally grown produce by Heather and John Kane,

Tweenhills Chestnuts, Hoskinstown.

Menu

Amuse bouche

Chestnut crème brûlée
Crème brûlée à la châtaigne



Entrée

Chestnut cappuccino and truffle cream
Capuccino de châtaigne à la crème de truffe



Main Course

Pork paupiette with chestnut & Calvados plums filling – apple purée
Paupiette de porc à la châtaigne et prune au calvados farcie – purée de pomme



Dessert

Chestnut trifle
Bagatelle de châtaigne

4 courses \$85



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