

N°35

POUR COMMENCER

CAVIAR
Sturia French caviar 15g with buckwheat blinis,
shallots, free-range eggs and parsley
109

HUITRES
Served natural or mignonette
6 each

PLANCHE DE CHARCUTERIE
Terrine de campagne, Jambon Serrano,
saucisson sec, rilette de porc and cornichon
45

Discounts not applicable to the items above.

LE MENU DU CHEF

RILLETTE DE PORC
Cornichon and toasted brioche

CEVICHE
Kingfish, avocado mousse served with Avruga caviar LG, H

PAPILLOTE DE SAUMON
Tasmanian salmon fillet, leek fondue, beurre blanc, fennel and dill salad LG

BOEUF BOURGUIGNON
Gippsland short rib Bourguignonne style with creamed potatoes LG

BRIE
Truffle triple cream brie

SOUFFLE
Raspberry soufflé with dark chocolate cream

119 per person – 199 with matched wines
Discounts not applicable.

Ensuring guests have an immersive experience that transports them to the heart of our culinary philosophy. These dishes are crafted exclusively for this menu, served without modifications and designed for the whole table.

ACCOMPAGNEMENTS

POMMES RISSOLEES
Roasted potatoes, confit garlic, thyme and rosemary LG, V
14

CAROTTES PRIMEURS
Dutch baby carrots with feta cream and seeds LG, H, V
15

LEGUMES VERTS
Greens with beurre aux herbes LG, H, V
14

SALADE DU JARDIN
Mixed leaf, tomato, cucumber, radish with lemon balsamic dressing LG, H, VG
13

ENTREES

TARTARE DE BOEUF
Hand cut Southern Ranges fillet beef and condiments NDI, H

TERRINE DE CAMPAGNE
Country style pork and pistachio terrine

GAZPACHO
Heirloom tomato gazpacho with burrata and basil LG, H, V

SALADE DE BETTERAVES
Roasted beetroot served with goats cheese bavarois LG, V

CEVICHE
Kingfish, avocado mousse served with Avruga caviar LG, H

FLEURS DE COURGETTES
Ricotta filled zucchini flowers, caviar d'aubergine with sauce vierge LG, H, V

COQUILLES SAINT-JACQUES
Hervey Bay scallops, black garlic aioli, brioche crumble

PLATS

COTE DE PORC
High Country pork scotch, compote d'oignons, squash with sauce Madère LG

SUPREME DE POULET
Hazeldene chicken supreme, summer vegetables,
fondant potato with 'café au lait' sauce LG

PAVE DE SAUMON
Tasmanian salmon fillet, leek fondue, beurre blanc, fennel and dill salad LG

STEAK DE CHOU-FLEUR
Baked cauliflower, spiced polenta rub, hummus,
coconut yoghurt with pomegranate molasses dressing NDI, LG, H, VG

BOEUF BOURGUIGNON
Gippsland short rib Bourguignonne style with bacon,
mushroom, confit onion and creamed potatoes LG

FILET DE BOEUF
Grilled Southern Ranges eye fillet 200g served with Bearnaise sauce LG

A DEUX

*Our signature main dishes are designed for two to share
and come accompanied with a garden salad.*

VIVANEAU A LA GRENOBLOISE
Port Phillip Bay baby snapper served whole H

AGNEAU A LA MAROCAINE
Loddon Valley lamb shoulder with Moroccan spices LG, H

DESSERTS

BABA AU RHUM with Chantilly v

CREME CARAMEL NATURE LG, H, V

PARIS-BREST chef Louis Durand style with hazelnuts H, V

MOUSSE AU CHOCOLAT with mixed berries LG, H

TARTE AUX FRAISES with crème pâtissière and pistachio LG, H, V

COLONEL sorbet citron and vodka VG

2 courses 94 per person
ENTRÉE/PLAT – PLAT/DESSERT

3 courses 112 per person
ENTRÉE/PLAT/DESSERT

@No35Restaurant @SofitelMelbourneOnCollins

LG low gluten NDI no dairy ingredients H halal V vegetarian VG vegan Our kitchens contains multiple allergens and foods which may cause an intolerance or allergic reaction.

Our team will make every effort to accommodate dietary requirements. However, due to the shared production and serving environment, we cannot guarantee the complete omission of such allergens or foods which may cause an intolerance or allergic reaction. Please inform our team if you have a food allergy or intolerance. All seafood is sustainably certified. A minimum of two course for our dinner offering. Menu is seasonal & subject to change without notice. 15% surcharge applies to entire bill on public holidays. Standard Accor Plus discount applies to the food price on this menu, unless stated. (excluding public holidays/blackout dates).