

SPR Tour de France Dinner 2025



Chez Pierre
Nedlands
Tuesday 15th July
6pm for 6.30pm start



Three course meal including BYO corkage wine/champagne and coffee/tea

\$85 pp capped at 28 pax

Different dietary options will be available for each course: select when paying via the SPR shop

ENTRÉES

Coquilles Saint-Jacques

Caramelised Shark Bay Scallops served on a bed of creamy leeks and accompanied by spinach and crispy leeks finished under the grill with a mornay sauce and gruyere cheese

Crêpes aux Fruits de Mer

Seafood crêpe, filled with fresh local prawns, scallops, fish, leeks, fennel and mushrooms in a dill and lime zest mornay sauce encased in a savoury crêpe topped with a light Bercy sauce, spinach and gratinée with fromage under the grill

Soup À L'Oignon **V GF**

Traditional and rich French onion soup, cooked slowly with caramelised onions, red wine and beef stock then gratinée with gruyère croutons

MAINS

Confit de canard, sauce a l'orange

Salted and confit duck leg, slowly cooked in duck fat over 6 hours and served with creamy pomme puree, butter and orange glazed baby heirloom carrots and finished with a classic orange and Grand Marnier sauce (gf)

Boeuf Bourguignon

Beef burgundy, slow braised tender red wine boneless short rib of beef, served with traditional accompaniments of sautéed lardons, shallots and mushrooms finished with creamy pomme puree, heirloom carrots and a rich burgundy wine sauce (gf)

Poisson du jour **GF**

Fresh fish of the day

DESSERTS

Crème brûlée à la vanille maison **GF**

classic vanilla crème brulee

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Entremets Pistache -framboise

A famous French gâteau of five intricate layers, a crispy white chocolate and Feuilletine base, vanilla sponge, raspberry Gelee, creamy pistachio mousse, glazed with white chocolate and pistachio, served with a wild berry sorbet, candied pistachios, crème anglaise and raspberry sauce

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Profiteroles a la vanille

Homemade choux pastry profiteroles, filled with creamy vanilla bean ice-cream, on a bed of crème anglaise and topped with a hot rich dark chocolate sauce, finished with crispy toasted almonds

Coffee/tea

V ~ Vegetarian Vegan GF ~ Gluten Free