



# Menu Degustation

Champagne Comte Audoin de Dampierre

St Tropez Restaurant  
Parnell  
Tuesday March 10, at 7pm



Roulade of Salmon and Chives,  
and Citrus Creme Fraiche

Champagne Comte Audoin de Dampierre Blanc de Blancs Grand Cru

Chaud-Froid of Fresh Clevedon Oysters

Champagne Comte Audoin de Dampierre Cuvee des Ambassadeurs Premier Cru

Fricasse of Gourmet Potato-and-Chives,  
Red Roe Caviar, Lemon Sauce

Champagne Comte Audoin de Dampierre Cuvee des Ambassadeurs Premier Cru

Roulade of Chicken Thigh  
crusted with Parmesan, Rissotto Chasseur

Champagne Comte Audoin de Dampierre Millésime Grand Vintage 2002

Confit of Duck Leg, Gold Kumara-and-Coriander Puree,  
Red Wine Jus, and Truffle Oil

*Your choice of*

Prosper Maufaux Chablis 2006 (Burgundy)

or

Chateau d'Arche 1999 Haut Medoc AC (Bordeaux)

Lemon-and-Thyme Souffle

Comte Audoin de Dampierre Cognac XO Chateau de Plassac

*Freshly-brewed*  
TEA or COFFEE

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