



Bastille Menu



Assorted Appetizers

Potage Cultivateur
(Farmer Style Vegetable Soup)

Cassolette de Fruit de Mer with Pernod Sauce
(Braised Seafood in Tomato & Pernod Sauce)

Blanc de Volaille Dijonnaise
(Chicken Breast in Wholegrain Mustard Sauce)
with Gratin Dauphinois and Tomato Provençale

Garden Salad

Crispy French Apple Tart with Calvados Crème Chantilly
Tea, Coffee and French Chocolate

Happy Bastille 2010

price: **\$59.00** per person (BYO, inclusive of corkage). Booking is essential.
group price: **\$55.00** per person (min. 10 people, exclude 14th July, BYO, inclusive of corkage).
Dates for Dinner: Sat **10th** to Wed **14th** July 2010 (every evening)
Dates for Lunch: Sun **11th** July to Wed **14th** July

Places are limited, to reserve your table, please call us on **(02) 9518 1066** or
(m) **0413 398 371**. You can also email us at **cooking@pics-sydney.com.au**

Photo of 2009's Bastille Dinner was used above.