



Rémi Baron

Friday 8th of March
Friday 15th of March
Friday 22nd of March
4 courses set menu
\$64 p.p

Quail egg / pumpkin / bresaola

Sole & prawn “vol au vent”
Creamy mushroom sauce

Duck 2 ways
Confit leg & roasted breast
Carrot and cardamome purée

Berries crumble
Rhubarb mousse, berries compote
Hazelnut crumble

* * *

Booking essential

Fully licensed

BYO Wine only

(\$7 pp corkage fee applies)

2545 Gold Coast Hwy, Mermaid Beach

info@lecafegourmand.com.au