

Vue de monde | French Restaurant Melbourne | The Menu | Gourmand

Inspired by the days best available produce, menus are tailored to each table creating a tasting style experience.

Vue de monde's focus and goals derive their energy and motivation from Australia's untapped quality resources. We aim to achieve the highest possible standard transforming seasonal produce through classical French technique. The menu gourmand constitutes specific menu design through interaction with each table. The matching of the most appropriate wine with each course creates a unique dining experience.

5 course for \$150 (inclusive of some premium ingredients), \$15 per course for each additional course. Please note, a seasonal supplement applies for truffles.

For the ultimate experience, our Gastronomes Menu is our top level menu incorporating several premium ingredients and is priced at \$250 per person. Please note, truffles (when in season) are included in this menu.

GASTRONOME MENU

AMUSE BOUCHE
Kangaroo charcuterie
&
Compressed cucumber, tuna and wasabi roll
&
Kingfish with Osetra caviar
~

LÉGUMES AU VINAIGRE
Pickled vegetables, wild garlic
~

TRUITE FUMÉE
Ocean trout smoked at the table
~

JARDIN DE LÉGUMES
Heide vegetable garden
~

CHAMPIGNONS
Mushroom handpicked by Andrew Wood
~

ÉCREVISSE RÔTIE
Roasted marron on a hot river stone
~

TROU PÉRIGOURDIN
Palate cleanser
~



PORC AUX SAVEURS DE LA TERRE

Pork with flavours of the earth

~

WAGYU BOEUF DE BLACKMORE

Blackmore wagyu beef, dried berries & earl grey parsnip

~

FROMAGE

Bruny Island 'Il Bastardo' on sherry & mushroom

~

ENTREMET SUCRÉ

Lollipop

~

GÂTEAU À LA CAROTTE

Carrot patch

~

SOUFFLÉ À LA PISTACHE

Demoulded pistachio soufflé with crème anglaise

~

NOTRE SÉLECTION DE CAFÉS, THÉS, INFUSIONS ET PETITS-FOURS

A selection of coffee, teas, infusions and petits-fours

**TO MAKE A
RESERVATION**

Please note this is a sample menu only

Top