



S O F I T E L



Sofitel Chef Series Special Diamond Dinner with Philippe Mouchel

In celebration of the Sofitel's *Diamond Jubilee*, we invite you to savour the legacy of taste and culinary brilliance of Sofitel Melbourne On Collins' Executive Chef John Savage & Chef Philippe Mouchel in a sparkling evening of French flair at No35 Restaurant.

Featuring a 6 course French gastronomy dinner
with glass of Champagne Pommery Apanage Brut.

Menu

Tarte Flambée

Flatbread with fromage blanc, onion & bacon

Pâté en croûte à la Strasbourgeoise

Pork & duck foie gras & pistachios with Gewürztraminer jelly

Barramundi, croûte de truffe, choucroute, sauce Riesling

Humpty Doo Barramundi fillet with a truffle crust, choucroute with a Riesling sauce

Joue de boeuf à la carbonnade, carotte au cumin, spaetzle sauté, emulsion de lard

Braised ox, cumin carrot, sautéed spaetzle, bacon emulsion

Fromage du chef

Chef choice of cheese

Torche aux marrons, crème de marrons, coings sautés, sorbet cassis

Le Mont Blanc, chestnut cream, quince, blackcurrant sorbet

Date:

Monday, 17 June 2024

Where:

No35 Restaurant

Time:

6pm arrival

Pricing:

\$175 per person

Accor Plus Members \$157 per person

To Book:

[Online through this link](#)

To book the Accor Plus Members price, please contact our Restaurant Reservations team on 9653 7744 available Monday to Saturday between 10am - 4pm.

Terms:

Prepayment is taken at the time of the booking.
7 day cancellation refund policy.

Menu subject to change without notice.

We encourage you to inform if you or your guests have a food allergies or intolerances during the booking process, as we may not be able to provide suitable replacements on the night.

S O F I T E L
MELBOURNE ON COLLINS

Philippe
UN RESTAURANT PAR
PHILIPPE MOUCHEL

N°35

CHAMPAGNE
POMMERY
A REIMS FRANCE