

# 12,000 FRANCS **RESTAURANT + WINE BAR**

## A STORY OF FOOD, AMBITION AND POWER

### THE STORY

#### “AN ARMY MARCHES ON ITS STOMACH” - NAPOLEON BONAPARTE

12,000 FRANCS - Taking its inspiration from the prize money offered by Emperor Napoleon Bonaparte to anyone who could devise a method for preserving the rations of his travelling army. Preservation techniques utilise the seasonal produce, while retaining and enhancing flavours.

### MENU

Dishes are designed to be shared amongst friends - if you are two guests we do have a sampler menu we recommend to try more dishes.

### BREAD + WATER

**BREAD** 40

House fired malted sourdough  
+ cultured butter - two slices

**WATER** 35 per 1 litre

House filtration system  
Sparkling or Still Water

**MONTANARA: WEEKLY SPECIAL** 80

Tomato + stracciatella + pecorino  
+ basil

### SMALLER DISHES + LIGHT FOOD

### PICKLED + POTTED

People have been pickling food - both for flavour and for preservation dating back to 2030 BC.

**DUCK RILLETTES** 130

Confit spiced duck + sourdough  
points + mostarda

**PORK TERRINE** 98

pickled vegetables + sourdough

**FOIE GRAS PARFAIT** 170

Foie gras + chicken liver +  
jalepeno + herbs

**BONITO TARTARE** 190

Raw bonito + olive oil aubergine + almond  
aioli + coriander

**STRACCIATELLA - (PULLED CHEESE)** 130

Sundried tomato + curry leaf + chilli +  
fried garlic

**CORAL TROUT + PRAWNS** 160

Smoked rilette + Thai herbs +  
pickled chilli

### SMOKED + SALTED

Smoking and salting are two of the oldest preservation methods, with smoking dating back to our caveman ancestors and salt one of our earliest currencies.

**RICOTTA + PERSIMMON** 140

Buffalo ricotta + persimmon + air  
dried beef + pecans

**MERGUEZ AND ONION** 160

lamb with beef sausage + onions  
+ sumac + pomegranate + yoghurt

**BEETROOT SALAD WITH SMOKED EEL** 180

Smoked eel + Pedro Ximenez  
+ mascarpone

### VACUUM + FIRE

Fire and its resulting heat remains the oldest food preparation method, vacuuming one of the most modern.

### LARGE SHARING DISHES

**COTE DE BOEUF** market price  
varied size (for 2-3)

Bone in ribeye 28 days dry aged + herb  
potatoes + mustard pan sauce

**SHORT RIB PASTRAMI** 300 | 450  
(FOR 2-4) feeds 2 or 4

36 hour rib on bone + spicy kraut  
salsa + barley + pea shoots

**SIDE DISHES** 90

Seasonal veggies +  
salsa verde

**FIRE ROASTED SUCKLING PIG** 980  
(for 4-6) allow 90 mins  
This item has limited quantities

Zaragoza shoulder + turmeric  
brined + butternut squash +  
fennel + orange

**BLACK COD (for 2)** 400

Slow roasted fillet + broccoli  
bortlotti beans + heirloom carrots  
+ amaranth

Gai lan + smoked almonds 90  
+ anchovies + fresh cow's  
curd

### SUGAR + CULTURED

Perfect for those with a sweet tooth, sugaring - storing fruit and sometimes vegetable was a common preservation method among American colonists. Milk sugar is also the key to creating cheese.

**BETTER THAN NUTELLA** 98

warm chocolate hazelnut mousse +  
bread pudding + milk sorbet

**CHEESE**

Please ask for the cheese selection  
fruit and nut bread + homemade crackers  
three cheese | 180 five cheese | 280

**K.A PASTRY (KOUIGN AMANN)** 80

Maple pecan pastry +  
pumpkin puree + vanilla  
ice cream

