

Winter Menu

WINTER

<u>La Terre</u> <u>The Land</u>	
Chicken liver pâté rhubarb, sourdough chicken skin crackling	18
Steamed duck shumai mushroom soy tea, chives toasted sesame	23
Grass-fed beef tartare horseradish, warm truffle potato rosti raw egg yolk	25
Salt and pepper crispy pigs' ears green onion, chilli, fried egg	19
Steak frites First Light wagyu bavette, pomme paille béarnaise, bone marrow jus	37
Crispy ham hock manuka smoked pork knuckle 'choucroute', walnut mustard	25/43
Navarin smoked lamb neck, confit root vegetables green harissa, pistachio	38
Côte de boeuf 1kg grass-fed ribeye beef, 'pomme purée' roasted onions, beef jus	10 per/100g

<u>L'Océan</u> <u>The Ocean</u>	
Half dozen oysters champagne vinegar, nasturtium oil caviar	38
Escabeche line caught trevally, saffron pickled shallot, verjus, fennel	23
Gnocchi Parisienne Fiordland crayfish ragu Emmental cheese	33
'Bang bang' soft shell crab tempura, creamed eggs sambal, coriander	25
Local octopus house made andouille sausage soft white Parker House rolls	29
Roasted hake saag purée, vadouvan butter, curry leaf	35
Bouillabaisse line caught fish 'on the bone' mussels, clams, local octopus saffron rouille	69

<u>Le Jardin</u> <u>The Garden</u>	
Whipped 'haricot blanc' beans preserved lemon, caper butter French baguette	15
Charcoal grilled oyster mushrooms lemon, chives, truffle	28
Salty River Farm pascal lettuce smoked Ortiz anchovy, chicken skin crumble, pecorino	19
Egg 'n' chips hand cut duck fat chips smoked and cured yolk, pecorino	15
Petit pois à la Française gem lettuce, chicken velouté, mint smoked belly bacon	17
Tarte tatin golden beetroot, flaky pastry whipped chevre, walnut	22
Tartiflette hasselback potatoes, bacon, truffle raclette cheese	23
Cauliflower grenobloise capers, citrus fruits, garlic croutons	21

MENU

EURO

Le Menu
The Menu

Welcome to the new Euro. Our home is Tāmaki Makaurau and we are excited to present a fresh direction that reflects the ever-evolving nature of this place, this wonderland of diversity.

Our Winter Menu is inspired by that City of Love, Paris, with its gastronomic delights and cultural splendour. Through their considerable experience of French cuisine, Executive Chef Gareth Stewart and Head Chef Uelese Mua have chosen their favourite Parisian influenced dishes.

From the classic French flavours of Bouillabaisse to the creative deliciousness of Steak frites, with a twist, this is a menu to both explore and enjoy throughout the Winter Season. We encourage you to experiment with this sharing menu, with dishes that are designed to be enjoyed together in any number of ways.

We can help make the choice even easier for your group with our Table Menu. Let us bring a delicious selection of our personal favourite dishes to you. This is a beautiful way to sample the very best Euro has to offer.

70pp

Enjoy your experience at Euro.

A 2% surcharge applies to all credit card and contactless payments. Cash payment available with no surcharge.