

CÔTE BURGER

Autumn ALC menu 2024

Grill main course

Wooden board | Chips pot | Blue striped paper

- 1 each Beef burger (6oz)
pinch of salt & pepper, 10ml veg oil
 - 30g Red onion jam - DK
 - 30g Reblochon cheese H2
 - 1 each Vegan brioche bun
 - 20g Vegan Truffle mayo - SR
 - 2 leaves Baby gem - wash /drain
 - 2 slices Tomato - sliced H2
 - 10g Pickled cucumber - DK
 - 1 ptn Frites (120g frozen frites)
pinch of salt
- OPTIONAL**
- 2 slices French Streaky bacon SR

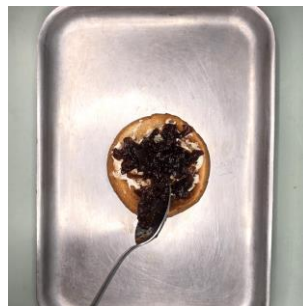


PREP JOBS

1. Slice reblochon cheese
2. Vegan truffle mayo
3. Wash baby gem

METHOD

1. Season burger and grill on griddle plate
2. Place under salamander for 4-5 minutes until 75°C
3. Place red onion jam on burger topped with sliced reblochon & heat under salamander for 1 minute
4. Toast both slices of bun under the salamander.
5. Spread truffle mayo on the bottom, then baby gem, sliced tomato & pickled cucumber, add burger then top bun.
6. Serve as per photo



SAFETY STEPS