

CÔTE DE BOEUF

Autumn ALC menu 2024

Grill main course

Wooden board | Sauce jug | Main plate | 2 x Chips pot | 2 x Blue striped paper

- 1ptn Côte de boeuf (650g)
large pinch of salt & pepper, 10ml veg oil
- 2 ptns Frites (240g frozen frites)
2 pinches of salt
- 1 pinch Maldon salt
- 60g Truffle Hollandaise - SR
- 6g Pickled shallots DK
- 2g Fresh Chervil
- 2g Fresh Parsley

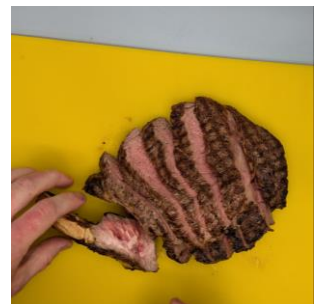
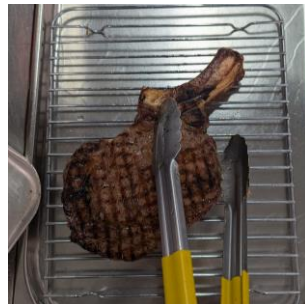
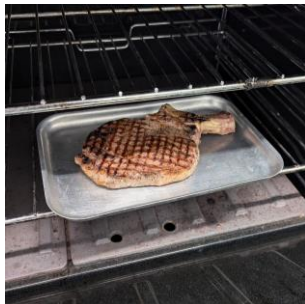


PREP JOBS

1. Pick parsley & chervil
2. Make Truffle hollandaise SR

METHOD

1. Season steak & grill with Criss cross bar marks on both sides
2. Place steak in the deck oven for 4-6 minutes for medium rare
3. Rest for 4 minutes
4. Slice the steak into 6 slices and spread them with bone on the board
5. Place the herb salad close to the bone, sprinkle Maldon salt over the sliced steak, serve with sauce jug of truffle hollandaise on side, always serve with 2 portions of frites
6. Serve 2 hot main course plates when sending
7. NB: guest can choose 2 side dishes of their choice to go together with this dish



SAFETY STEPS

1. Use red tongs for raw meat.
2. Use a designated spatula to flip the meat.
3. Use yellow tongs for cooked meat.