

STEAKS

Autumn ALC menu 2024

Grill main course

Main plate | Chips pot | Blue striped paper

100Z RIB-EYE



- 1 each Choice of steak from above
pinch of salt & pepper, 10ml veg oil
- 3g Pickled shallots DK
- 1g Fresh Chervil
- 1g Fresh Parsley
- 1 ptn Frites (120g frozen frites)
pinch of salt
- 1 pinch Maldon salt

70Z FILLET



SAUCES TO UPSSELL

- 20g Garlic butter (1 slice) DK
- 50g Béarnaise - follow 4 hrs rule-SR
- 60ml Green peppercorn sauce DK
- 60ml Black garlic jus DK
- 40g Truffle hollandaise - 4 hrs rule SR
- 75g Wild mushroom sauce DK
- 20g Café de Paris butter (1 slice) DK

METHOD

1. Rub steak with veg oil, salt & pepper on both sides.
2. Grill steak on grill with Criss cross bar marks on both sides
3. Once steak is cooked to guest request let your steak rest.
4. Serve the steak on a warm plate, with herb salad on the side and a portion of frites.
5. Garnish steak with Maldon salt



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.