



# ***LES BISTRONOMES***

***Le menu 2023***



### Le trio d'amuse-bouche

Our famous pork rillettes,  
Goat's cheese boursin,  
Duck liver parfait

### La soupe

Asparagus velouté, celeriac,  
lavender, asparagus

### Le cocktail de crevettes

Prawn and citrus salad,  
avocado cream, bisque

### La paupiette d'agneau

Braised lamb shoulder paupiette,  
zucchini, cumin, pancetta

### Le pithivier de volaille

Chicken and foie gras pithivier, sauce café au lait,  
Murrumbidgee mushroom, carrot and asparagus

### Le trou normand

Today's palate cleanser

### Le vacherin

Strawberry-filled meringue,  
cucumber and elderflower salad,  
elderberry mousse, strawberry sorbet

## Le Menu Dégustation

*\$120 per person*

*Additional cheese course before dessert - \$10pp*

*\$80 matching wine*

*\$120 premium matching wine*



## Le trio d'amuse-bouche

Our famous pork rillettes,  
Goat's cheese boursin,  
Duck liver parfait

## Entrées

(Choose one per person)

### Les escargots

Six parsley and garlic buttered burgundy snails

### Le tartare de boeuf

Traditional steak tartare, cured egg yolk,  
congo potato tuille

### La soupe du Jour

Seasonal soup of the day

### Le cocktail de crevettes

Prawn and citrus salad,  
avocado cream, bisque

### La paupiette d'agneau

Braised lamb shoulder paupiette,  
zucchini, cumin, pancetta

## A La Carte

*Amuse, entrée, main, dessert*

*\$98 per Person*



## *Mains*

(Choose one per person)

### *Le pithivier de volaille*

Chicken and foie gras pithivier, sauce café au lait,  
Murrumbidgee mushroom, carrot and asparagus

### *Le poisson du jour*

Fresh market fish of the day,  
Cooked how chef feels

### *Les ravioles du jardin*

Green pea and goat's cheese ravioles,  
pea mousse, mint oil, honeyed brick crisps

## *Sides \$12*

### *Les petits pois à la française*

Green peas, braised onion, speck and lettuce

### *Pommes frites*

Skin on shoestring fries, Provençale herbs salt

### *Les haricots vert*

Green beans rolled in hazelnut beurre noisette

### *La salade aux herbes*

Iceberg lettuce, apple cider vinegar dressing and fresh herbs

## *A La Carte*

*Amuse, entrée, main, dessert*

*\$98 per Person*



OR  
*Mains to share*

(Choose one for two person)

*Le canard à l'orange*

Roasted duck legs, pickled red cabbage, orange sauce

*Le bœuf en croûte*

Beef Wellington, eye fillet  
Mushroom duxelles, foie gras

*Le Chateaubriand*

Grilled black Angus beef fillet  
House-made Béarnaise sauce, frites

*A La Carte*

*Amuse, entrée, main, dessert*

*\$98 per person*



## Dessert

(Choose one per person)

### La crème brûlée flambée au cointreau

Cointreau Flame vanilla crème brûlée

*2013 Jeir Station "Beagle's Run" Late Harvest Viognier, Canberra District*

### Le cigare

Chocolate mousse cigar, wattleseed semifreddo,  
peanut crumble, chocolate sauce

*2004 Château d'Arche, Semillon, Sauvignon Blanc Sauternes, Fr*

### La tarte tatin (2 persons)

Upside down caramelised apple tart, vanilla ice cream

*2017 Domaine Dupont "Cidre Biologique", Pays d'Auge Fr*

### Le vacherin

Strawberry-filled meringue,  
cucumber and elderflower salad,  
elderberry mousse, strawberry sorbet

*NV Domaine Rondeau "Cerdon de Bugey" Méthode Ancestrale Sparkling Rosé, Gamay, Savoie Fr*

### Les fromages

Selection of French cheeses, croutons and dried fruit

*NV Penfolds Grandfather Tawny Port Various Sites SA*

## A La Carte

*Amuse, entrée, main, dessert*

*\$98 per Person*