



# ***LES BISTRONOMES***

***Le menu 2024***



## Our Produce

Les Bistronomes pride themselves in using the freshest, most local ingredients, with sustainability always in mind.

We love bringing fruits, vegetables and herbs straight from the garden, onto your plates, and we love to get to know our farmers and growers.

We would like to thank them here:

**Jill – Canberra based gardener**

Rhubarb, raspberry, roseberry, nasturtium, viola, all flowers

**Lisa – Canberra based gardener**

Celery, marjoram, dill, chive, flowers

**Matt – Murrumbidgee mushroom farm**

Sustainable garage grown mushroom in Canberra

**Fedra Olive Grove – Collector**

Extra virgin olive oil

**Tathra Place – Regenerative, multi-species farm – Wombeyan Caves, NSW**

Maremma duck, lamb, pork

**Go Troppo – Canberra, family-owned supplier - All specialty vegetables**

**Prestige Oyster – Peter Famelis – direct farm dealer**

Kingfish, salmon, tuna, swordfish, Jindabyne rainbow trout

**Longpark Meat Co – Canberra based supplier**

Amazing locally sourced meat

**Andrews Meat Industries – family-owned protein supplier since 1960**

White Pyrenees lamb, Game Farm white rabbit

**Long Paddock Cheese – Ivan and Gaetan**

French cheese makers located in Dja Dja Wurrung country, Victoria.  
Using local ingredients and French savoir-faire, they provide all our cheese

**Eustralis – European food importer**

French imported produce: Burgundy snails to foie gras, Orangina, Caviar

**Jean-Marc Amar – La Bastide**

French saucisson, made here, in Australia

**Hundred Acres produce – the Newall's – local farm – Yass Valley**

Figs and fig produce

And of course, our staff, who helps growing our little garden behind the restaurant, where we source radish, nasturtium leaves, fennel and cumquats.



### Le trio d'amuse-bouche

Trout and crab rilette, clear tomato jelly  
Goat's cheese boursin, beetroot macaron  
Duck liver parfait, cherry gel

### Consommé de betterave

Beetroot consommé, goat's cheese pasta,  
heirloom beets, dill oil

### Le cou farci

Duck neck sausage terrine,  
pistachio, raspberry, duck jus

### L'agneau des Pyrénées

White Pyrenees lamb duo,  
braised shoulder and barbecued rump,  
smoked eggplant millefeuille, persillade

### Colonel

Passionfruit palate cleanser

### Le vacherin

Mango-filled meringue,  
white chocolate mousse, verbena 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

Spanner crab & trout rillettes tart  
Goat's cheese boursin, beetroot macaron  
Duck liver parfait, cherry gel

## Entrées

(Choose one per person)

### Les escargots

Six parsley and garlic buttered Burgundy snails

### Le tartare de boeuf

Traditional steak tartare, egg yolk, brick pastry  
cornichon, parsley, onion, capers

### La soupe du Jour

Seasonal soup of the day

### La St Jacques

Roasted Hokkaido scallop, pumpkin,  
Nashi pear, sage beurre noisette

### La terrine de cannard

Duck neck sausage terrine,  
pistacchio, raspberry, duck jus

## A La Carte

Amuse, entrée, main, dessert

\$98 per person





## Mains

(Choose one per person)

### L'agneau des Pyrenees

White Pyrenees lamb duo,  
braised shoulder and barbecued rump,  
smoked eggplant millefeuille

### Le poisson du jour

Fresh market fish of the day,  
cooked how chef feels

### Le chou farci

Murrumbidgee mushrooms filled cabbage,  
Roasted Lion's mane, puff pastry, onion soubise

## Sides \$12

### Les petits pois à la française

Green peas, braised onion, speck and lettuce

### Pommes confites

Duck fat roasted potatoes, rosemary and sea salt

### Les broccolis à la crème

Broccoli, sour cream, capers, fennel fronds

### La salade aux herbes

Iceberg lettuce, radicchio, apple cider vinegar dressing, fresh herbs

## A La Carte

*Amuse, entrée, main, dessert*

*\$98 per person*



OR  
*Mains to share*

(Choose one for two person)

*Le canard aux cerises*

Tathra Place's roasted free range duck crown,  
Hundred acres figs, sour cherry jus

*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 dôme de chocolat

Chocolate mousse, chocolate sponge,  
Davidson plums, bitter almond cream

2020 Nugan Estate "Cookathama", Botrytis Semillon, Riverina NSW

### La tarte au figue (to share between 2 people)

Caramelised fig tarte, Fig leaf ice cream  
reduced aged balsamic

2017 Riverby Estate, Noble Riesling, Marlborough NZ

### Le vacherin

Mango-filled meringue,  
white chocolate mousse, verbena sorbet

2020 Jacky Blot Taille au Loups "Moelleux" Chenin Blanc, Loire Fr

### Les fromages

Selection of Longpaddock French cheeses, croutons  
and dried fruit

NV Penfolds Grandfather Tawny Port Various Sites SA

## A La Carte

Amuse, entrée, main, dessert

\$98 per person