



LES BISTRONOMES

Le menu 2023



Le trio d'amuse-bouche

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

Le consommé de tomates

Tomato consommé, spring vegetables,
herb gnocchis, basil oil

L'espadon au poivre

Pink peppered swordfish, avocado cream,
angel hair, finger lime, house made paprika powder

La terrine de lapin

Prosciutto-wrapped rabbit terrine,
carrot purée, pistachio paste, rabbit dressing

L'agneau des Pyrenees

White Pyrenees lamb duo,
braised shoulder and zucchini,
barbecued rump and cumquat purée

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,
sweet potato tuille

La soupe du Jour

Seasonal soup of the day

L'espadon au poivre

Pink peppered swordfish, avocado cream,
angel hair, finger lime, house made paprika powder

La terrine de lapin

Prosciutto-wrapped rabbit terrine,
carrot purée, pistachio paste, rabbit dressing

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 zucchini,
barbecued rump and cumquat purée

Le poisson du jour

Fresh market fish of the day,
Cooked how chef feels

Les berlingots de maïs

Polenta filled charcoal ravioles,
Grilled corn salsa, sherry vinegar caramel, pop corn

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 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