



# ***LES BISTRONOMES***

***Le menu 2023***



### Le trio d'amuse-bouche

Our famous Pork rillettes,  
Goat's cheese boursin,  
& Duck liver Parfait

### La ratatouille en consommée

Summer version of an old time classic,  
La ratatouille

### La St Jacque fumée

Smoked japanese scallops mousse,  
celery and apple salad, fresh caviar

### Le Croque-monsieur

Foie gras chicken mouse, Pickled apricot,  
Pistachio paste, toasted sourdough

### La Bavette grillée

Grilled beef skirt, broccolini,  
Seeded mustard, foie gras

### Le trou Normand

Today's palate cleanser

### Le soufflé a la passion

Passionfruit soufflé, coconut sorbet, chili explosion

## *Le Menu Dégustation*

*\$120 per Person*



## Le trio d'amuse-bouche

Our famous Pork rillettes,  
Goat's cheese boursin,  
& Duck liver Parfait

## Entrées

(Choose one per person)

### Les escargots

Six parley and garlic buttered burgundy snails

### Le Tartare de Boeuf

Traditional steak tartare, cured egg yolk,  
Smoke potato tuille

### La soup du Jour

Seasonal soup of the day

### La St Jacque fumée

Smoked japanese scallops mousse,  
celery and apple salad, fresh caviar

### Le Croque-monsieur

Foie gras chicken mouse, Pickled apricot,  
Pistachio paste, toasted sourdough

## A La Carte

*Amuse, entrée, main, dessert*

*\$98 per Person*



## *Mains*

(Choose one per person)

### *La Bavette grillée*

Grilled beef skirt, broccolini,  
Seeded mustard, foie gras

### *Le poisson du jour*

Fresh market fish of the day,  
Cooked how chef feels

### *Le millefeuille du Jardin*

Crispy root vegetable bake, red cabbage sauce,  
Preserved lemon and herb garden

## *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 croute*

Beef Wellington, eye fillet  
Mushroom duxelles, foie gras

### *Le Chateaubriand*

Grilled black angus Beef fillet  
House-made Bearnaise 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

2005 Château Roumieu Lacoste Sauternes, Fr Semillon, Sauvignon Blanc

### Le soufflé a la passion

Passionfruit soufflé, coconut sorbet, chili explosion

2020 Domaine de l'Arjolle Late Harves Languedoc, Fr Muscat à Petit Grains

### Le dessert du jour

Juliette's inspiration of the day

*Ask your friendly waiter for the matching wine recommendation*

### Le dôme au chocolat

Chocolate mousse, caper caramel, cherries and bitter almond bubbles

*NV Seppeltsfield Barrel Aged Tawny Port*

### Les fromages

Selection of French cheeses, croutons and dried fruit

*Domaine Vial Magnères "Ranflo Seco Rouge" Côte Vermeille Pays d'Oc Fr*

## A La Carte

*Amuse, entrée, main, dessert*

*\$98 per Person*