



LES BISTRONOMES

Le menu 2023



Le trio d'amuse-bouche

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

Le cappuccino de champignons

Mushroom consommé,
umami foam, parsley sponge

Le saumon mosaïque

Leek ash and salmon mosaic,
beetroot, pickled fennel, dill oil

Le saucisson brioché

Foie gras, quail and chicken terrine baked in brioche,
peppered fig, pickled rhubarb

L'agneau d'automne

Cowra lamb rump, braised shoulder,
spiced quince, Brussels sprout

Le trou normand

Today's palate cleanser

Le soufflé passion

Passionfruit soufflé, chilli explosion, coconut sorbet

Le Menu Dégustation

\$120 per person, \$80 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,
Smoked sweet potato tuille

La soupe du Jour

Seasonal soup of the day

Le saumon mosaïque

Leek ash and salmon mosaic,
beetroot, pickled fennel, dill oil

Le saucisson brioché

Foie gras, quail and chicken terrine baked in brioche
peppered figs, pickled rhubarb

A La Carte

Amuse, entrée, main, dessert

\$98 per Person



Mains

(Choose one per person)

L'agneau d'automne

Cowra lamb rump, braised shoulder,
spiced quince, Brussels spout

Le poisson du jour

Fresh market fish of the day,
Cooked how chef feels

La raviole au chèvre

Goat's cheese and egg yolk raviole,
Dupuy lentil, sticky beetroot, snow pea tendrils

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
2009 Château d'Arche, Sauternes, Fr Semillon, Sauvignon Blanc

Le soufflé passion

Passionfruit soufflé, chilli explosion, coconut sorbet
2021 Domaine de l'Arjolle Late Harves Languedoc, Fr Muscat à Petit Grains

La tarte tatin (2 persons)

Upside down caramelised apple tarte, vanilla ice cream
2020 Fils de Pomme Cuvée Prestige Cidre Extra Brut Normandy Fr 🍏

La chataigne

Chocolate coated chestnut mousse
orange & saffron poached pear, whiskey gel, dulcify crumbs
NV Valdespino El Candado Pedro Ximénez Jerez Spain

Les fromages

Selection of French cheeses, croutons and dried fruit
Domaine Vial Magnères "Ranfo Seco Rouge" Côte Vermeille Pays d'Oc Fr

A La Carte

Amuse, entrée, main, dessert

\$98 per Person