



# *Les Bistronomes*

## Valentines Day 2025

### Le Trio d'amuse-bouche

Tartlette of smoked trout mousse, lemon gel  
Goat's cheese boursin, beetroot macaron  
Duck liver parfait, brioche toast & pickled cherry

### L'Amour rouge

Chilled red capsicum soup, basil tomato tartare,  
Crème fraiche, crispy tuile

### La St Jacques

Scallop boudin, compressed watermelon,  
Caviar and fennel dressing

### Le pithivier de bœuf et foie gras

Beef and foie gras pithivier for two,  
served with duck fat potatoes

### 'Ispahan' of Pierre Hermé

A delightful macaron of raspberry, rose and lychee

*\$180 per person, option for matched wines \$70pp*