

# Les Bistronomes

3 course à la carte

\$95

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## Amuse-bouche

<b>L'assiette d'amuse-bouche</b> 2 snails, 2 boursin, 2 pork rillettes, 2 duck liver parfaits	<b>\$ 25 ea</b>	<b>L'assiette de Charcuterie</b> Selection of cured meats Freshly sliced	<b>\$ 22 ea</b>
<b>Les escargots</b> Burgundy imported snails, Garlic and parsley butter	<b>\$ 3 ea</b>	<b>Le boursin</b> Famous French goat cheese dip, Beetroot crackers	<b>\$ 16</b>
<b>Le pâté de foie de canard</b> Duck liver parfait, brioche toast, Pickled cherry	<b>\$ 18</b>	<b>Les rillettes de Porc</b> Cold pulled pork terrine, Cornichons and croutons	<b>\$ 16</b>

## Entrée

**Le croque-monsieur**  
Citrus prawn and salmon mousse,  
Toasted sourdough, asparagus, bisque

**Le Pâté-en-croûte**  
Quail, foie gras and chicken terrine,  
Leek, seeded mustard dressing

**La soupe du jour**  
Seasonal house made soup of the day

**Le tartare de boeuf**  
Traditional steak tartare, cured egg yolk,  
Smoked potato tuille

## Main course

**La bavette de boeuf**  
Grilled beef skirt, broccoli, herbed sour cream  
Jerusalem artichoke, red wine jus

**Le poisson du jour**  
Fresh market fish of the day,  
Cooked as the Chef feels

**La crêpe printanière**  
Assorted Spring greens and bechamel filled crêpe,  
Pickled carrot, beurre blanc sauce

## Mains to share

**(2 people)**

**Le canard à l'orange**  
Roasted duck à l'orange,  
Pickled red cabbage

**Le boeuf en croûte**  
Beef wellington: eye fillet,  
Mushroom duxelles, foie gras

**Le Chateaubriand**  
Grass-fed Black Angus beef,  
Bearnaise sauce, frites

## + Sides (\$10 ea)

**Patate Gascogne**  
Duck fat roasted  
potatoes, sea salt,  
rosemary

**Salade d'endives**  
Witlof salad, candied  
walnut, balsamic dressing

**Petits pois à la  
Française**  
Braised peas, onion, speck

**Panier vert**  
Green beans, zucchini,  
Brussels sprout, hazelnut,  
beurre noisette

## Dessert

	<i>Glass</i>	<i>Bottle</i>
<b><i>La crème brûlée flambée au Cointreau</i></b> Cointreau flamed vanilla crème brûlée		
<i>2005 Château Roumieu Lacoste Sauternes, Fr Semillon, Sauvignon Blanc</i>	<b>30</b>	<b>149</b>
<b><i>Le dessert du jour</i></b> Our pastry chef inspiration of the day		
<i>Ask your friendly waiter for the matching wine recommendation</i>		
<b><i>Le soufflé au fruit de la passion</i></b> Passionfruit soufflé, chilli explosion, coconut sorbet		
<i>2020 Domaine de l'Arjolle Late Harvest Languedoc, Fr Muscat à Petit Grains</i>	<b>18</b>	<b>108</b>
<b><i>Les textures de chocolat</i></b> Chocolate crémeux, chocolate biscuit, Cocoa nib tuile, Jerusalem artichoke ice-cream		
<i>NV Seppeltsfield Barrel Aged Tawny Port</i>	<b>12</b>	<b>NA</b>
<b><i>Les fromages</i></b> Selection of French cheese, croutons, dry fruits		
<i>Domaine Vial Magnères "Ranfio Seco Rouge" Côte Vermeille Pays d'Oc Fr</i>	<b>27</b>	<b>NA</b>
<b><i>La tarte tatin (to share between 2 people)</i></b> Caramelised upside-down apple tart, cinnamon ice-cream		
<i>2019 Domaine Dupont "Cider Biologique" Pays d'Auge Fr, Apple Cider</i>	<b>NA</b>	<b>44</b> <i>(375ml)</i>

STRICTLY NO TAKEAWAY  
MENU IS SUBJECT TO CHANGE