



Clement Chauvin

Welcomes you to

Les Bistronomes

Le menu 2025

A la Carte

Please notify your server of any allergies or dietary requirements.
We pride ourselves in using the freshest and sustainable ingredients as possible, menus are subject to change based on seasonal availability



Celebrate with something special...

	Le Caviar			
	Bump	10g	20g	30g
Transmontanus	\$25	\$50	\$75	\$100
Osciètre	\$35	\$75	\$100	\$150
Kristal				\$180

*Bump served on your hand
10g and up served with classic condiments*

La Terrine

50g of French imported duck foie gras terrine \$40
Served with brioche, pink peppercorn & strawberry
chutney



Le trio d'amuse-bouche

Smoked trout mousse, lemon gel, tartelette
Goat's cheese boursin, beetroot macaron
Duck liver parfait, cherry gel, grilled brioche

Entrées

(Choose one per person)

Les escargots

Six parsley and garlic buttered Burgundy snails

Le tartare de boeuf

Traditional steak tartare, egg yolk, brick pastry
Cornichon, parsley, onion, capers

Le cappuccino de champignon

Mushroom foam, mushroom consommé,
Comté cheese cigar

La truite à l'escabèche

Salt and vinegar rainbow trout, horseradish cream,
Pickled vegetables

Le croque-monsieur

Quail and foie gras croque-monsieur, poached quince,
Pistachio cream, quail jus

A La Carte

Amuse, entrée, main, dessert

\$110 per person



Mains

(Choose one per person)

La selle d'agneau

Roasted lamb saddle, artichoke chips, chestnuts,
Sweet potato purée and crisps, lamb jus

Le soufflé sauce Nantua

Moreton bay Bug soufflé,
Crustacean bisque, Bug tail and herbs salad

Les berlingots façon 'Pic'

Pumpkin and mushroom berlingot, roasted pumpkin,
Sage beurre noisette, hazelnuts

Sides \$12

Les petits pois à la française

Green peas, braised onion, speck and lettuce

Pommes purée

Creamy Paris mash, olive oil, chives

Le panier vert

Green beans, sugar snaps, courgettes, beurre noisette,
toasted almonds

La salade aux herbes

Iceberg lettuce, radicchio, apple cider vinegar dressing, fresh herbs

A La Carte

Amuse, entrée, main, dessert

\$110 per person



OR

Mains to share

(Choose one for two people)

Le canard à l'orange

Tathra Place free range confit duck legs,
Pickled cabbage, citrus sweet and sour jus

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

\$110 per person



Dessert

(Choose one per person)

La crème brûlée flambée au cointreau

Cointreau-flamed vanilla bean crème brûlée

2020 Nugan Estate "Cookoothama" Botrytis Semillon, Riverina NSW

Le fondant au chocolat

Chocolate fondant, apple compote, salted caramel,
Toasted buckwheat, Pommeau de Normandie ice-cream

2009 Château Coutet sauternes, Bordeaux, Fr

Le vacherin aux figues

Meringue cup, fig compote, fig leaf ice-cream, fresh figs

2013 Jeir Station "Beagle's Run" Late Harvest Viognier, Canberra District

Les fromages

Selection of French cheeses,
Croutons, dried fruit

Domaine Vial Magnères "Gaby Vial" Fortified Grenache, Banyuls Fr

La tarte tatin (2 persons)

Upside down caramelised apple tart, vanilla ice-cream

Pierre Huet Pommeau de Normandie, Fr

A La Carte

Amuse, entrée, main, dessert

\$110 per person