

Les Bistronomes

3 course à la carte

\$95

Amuse-bouche

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

Entrée

Le carpaccio de Saint-Jacques
Scallop and truffle carpaccio,
cauliflower purée, hazelnut dressing

Le croque-monsieur de caille
Quail breast, foie gras mousse,
toasted sourdough, confit leg croquette

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

Le duo d'agneau
Lamb rump, pressed lamb shoulder,
Brussel sprout, lentil

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

Le pithivier aux champignons
Truffled potato and French mushroom pie,
white wine creamed leek

Mains to share

(2 people)

Le canard à l'orange
Whole 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

Concombre à la crème
Cured cucumber salad,
dill sour cream

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

Rutabaga et poire
Roasted swedes, pear,
brown butter crumble

Dessert

	<i>Glass</i>	<i>Bottle</i>
<i>La crème brûlée flambée au Cointreau</i> Cointreau flamed vanilla crème brûlée		
2005 Château Roumieu Lacoste Sauternes, Fr Semillon, Sauvignon Blanc	30	149
<i>Le soufflé au fruit de la passion</i> Passionfruit soufflé, chilli explosion, coconut sorbet		
2018 Domaine de l'Arjolle Late Harves Languedoc, Fr Muscat à Petit Grains	19	108
<i>La châtaigne</i> Chestnut mousse, red wine poached pear, chocolate nest, peanut crumble		
2014 Riverby Estate Marlborough NZ, Noble Riesling	15	65
<i>Le chocolat Lieigois</i> Chocolate mousse, crème Chantilly, coffee granita, langue de chat		
Espresso Martini	24	NA
<i>Les fromages</i> Selection of French cheese, croutons, dry fruits		
NV Penfolds Grandfather Tawny Port Various Sites SA	17	NA
<i>La tarte Tatin (to share between 2 people)</i> Caramelised upside-down apple tart, vanilla and cinnamon ice-cream		
2017 Domaine Dupont "Cider Biologique" Pays d'Auge Fr, Apple Cider	NA	44 (375ml)