

Dear customers,

Each Saturday, we change our lunch menu degustation.

We endeavour to use the freshest of seasonal produce. The following menu is a **sample** of what we offer. It is most likely **not** the menu you will have.

Please note that only dietary requirements informed prior to booking will be catered for.

Thank you for your understanding

A bientôt

*Les Bistronomes team*

# *Le Menu du Samedi*

*30 April 2022*

## *La panisse*

Chickpea chip, capsicum,  
yoghurt

## *La soupe de lentilles*

Lentil soup, sour cream foam,  
garlic crouton

## *La truite fumée*

House smoked rainbow trout, potato crumb  
horseradish cream

## *Le canard au coings*

Duck breast, poached quince, potato mash  
brussels sprouts

## *Le soufflé au chocolat*

Chocolate soufflé,  
vanilla and fig ice-cream

\$65 pp & \$35 matching wines pp.

*(NB: Only dietary requirements informed prior to booking will be catered for)*