



## *Caviar and Champagne to start*

A glass of Champagne with

- 10 grams of Transmontanus caviar \$75
  - 20 grams of Transmontanus caviar \$100
  - 10 grams of Oscietra caviar \$100
  - 20 grams of Oscietra caviar \$150
- Served with condiments.

# **LES BISTRONOMES**

## ***Le menu 2024***



## **Our Produce**

Les Bistronomes pride themselves in using the freshest, most local ingredients, with sustainability always in mind.

We love bringing fruits, vegetables and herbs straight from the garden, onto your plates, and we love to get to know our farmers and growers.

We would like to thank them here:

**Jill – Canberra based gardener**

Rhubarb, raspberry, roseberry, nasturtium, viola, all flowers

**Lisa – Canberra based gardener**

Celery, marjoram, dill, chive, flowers

**Will- Bowral mushroom farm**

Sustainable mushroom farm

**Fedra Olive Grove – Collector**

Extra virgin olive oil

**Tathra Place – Regenerative, multi-species farm – Wombeyan Caves, NSW**

Maremma duck, lamb, pork

**Go Troppo – Canberra, family-owned supplier - All specialty vegetables**

**Prestige Oyster – Peter Famelis – direct farm dealer**

Kingfish, salmon, tuna, swordfish, Jindabyne rainbow trout

**Longpark Meat Co – Canberra based supplier**

Amazing locally sourced meat

**Andrews Meat Industries – family-owned protein supplier since 1960**

White Pyrenees lamb, Game Farm white rabbit

**Long Paddock Cheese – Ivan and Gaetan**

French cheese makers located in Dja Dja Wurrung country, Victoria. Using local ingredients and French savoir-faire, they provide all our cheese

**Eustralis – European food importer**

French imported produce: Burgundy snails to foie gras, Orangina, Caviar

**Jean-Marc Amar – La Bastide**

French saucisson, made here, in Australia

**Hundred Acres produce – the Newall’s – local farm – Yass Valley**

Figs and fig produce

And of course, our staff, who helps growing our little garden behind the restaurant, where we source radish, nasturtium leaves, fennel and cumquats.



## **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

### **La soupe du Jour**

Seasonal soup of the day

### **La truite au Champagne**

Confit trout and scallop mousse terrine, Swiss chard,  
Champagne sauce

### **La terrine de canard**

Tathra Place confit duck, foie gras and rhubarb terrine,  
New season asparagus

## **A La Carte**

**Amuse, entrée, main, dessert**

**\$105 per person**



## **Mains**

(Choose one per person)

### **L'agneau des Pyrénées**

White Pyrénée lamb duo, roasted rump,  
Braised shoulder-filled zucchini flower, cumin jus

### **Le poisson du jour**

Fresh market fish of the day,  
cooked how chef feels

### **La raviole de chèvre**

Beetroot and goat cheese raviole, spring vegetables,  
Herb-oiled beurre blanc

## **Sides \$12**

### **Les petits pois à la française**

Green peas, braised onion, speck and lettuce

### **Paris mash**

Creamy potato mash, chives and olive oil  
*Add Fresh truffle \$10*

### **Les choux de Bruxelles**

Brussels sprouts, with Comté, lemon and parsley crumb

### **La salade aux herbes**

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

## **A La Carte**

**Amuse, entrée, main, dessert**

**\$105 per person**



**OR**  
***Mains to share***

(Choose one for two person)

***Le canard à l'orange***

Tathra Place's roasted free range duck crown,  
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***

***\$105 per person***



## Dessert

(Choose one per person)

### La crème brûlée flambée au cointreau

Cointreau flame vanilla crème brûlée  
*2020 Nugan Estate "Cookoothama" Botrytis Semillon, Riverina NSW*

### La marquise au chocolat

Dark chocolate mousse, génoise,  
Opaline, roasted wattle seed ice cream  
*7yr Domaine Vial Magnères "Gaby Vial" Banyuls Fr*

### La tarte tatin (2 persons)

Upside down caramelised apple tart, vanilla ice cream  
*Le Père Jules Pommeau de Normandie, Fr*

### Le soufflé a la passion

Passion fruit soufflé, chilli explosion  
Coconut and kaffir lime sorbet  
*2013 Jeir Station "Beagle's Run" Late Harvest Viognier, Canberra District*

### Les fromages

Selection of French cheeses,  
croutons, dried fruit  
*NV Penfolds Grandfather Tawny Port Various Sites SA*

## A La Carte

*Amuse, entrée, main, dessert*

*\$105 per person*