



## *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 langue au Champagne

Steamed Ling fillet, sautéed spinach, Champagne velouté  
Transmontanus Caviar from Kaviari

### La Raviole de canard

Tathra Place confit duck raviole, fresh Bungendore truffle  
Courgette nest, roasted potato consommé

## A La Carte

*Amuse, entrée, main, dessert*

*\$98 per person*



## Mains

(Choose one per person)

### La joue de boeuf

Slow cooked beef cheeks in red wine  
broccoli, sour cream, capers

### Le poisson du jour

Fresh market fish of the day,  
cooked how chef feels

### Le pithivier

Roasted mushroom and pumpkin pithivier,  
pickled pumpkin and beurre noisette

## 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*

*\$98 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*

*\$98 per person*



## Dessert

(Choose one per person)

### La crème brûlée flambée au cointreau

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

### Le fondant

Chocolate fondant, liquorice gel,  
Mandarin sorbet  
*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 Normandy, Fr*

### Le citron

Lemon and rosemary mousse, curd,  
Almond crumb, verbena meringue  
*2017 Riverby Estate Noble Riesling, Marlborough NZ*

### Les fromages

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

## A La Carte

*Amuse, entrée, main, dessert*

*\$98 per person*