



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

Matt – Murrumbidgee mushroom farm

Sustainable garage grown mushroom in Canberra

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

Trout and crab rilette, clear tomato jelly
Goat's cheese boursin, beetroot macaron
Duck liver parfait, cherry gel

Consommé de betterave

Beetroot consommé, goat's cheese pasta,
heirloom beets, dill oil

Le cou farci

Duck neck sausage terrine,
pistachio, raspberry, duck jus

L'agneau des Pyrénées

White Pyrenees lamb duo,
braised shoulder and barbecued rump,
smoked eggplant millefeuille, persillade

Colonel

Passionfruit palate cleanser

Le vacherin

Mango-filled meringue,
white chocolate mousse, verbena sorbet

Le Menu Dégustation

\$120 per person

Additional cheese course before dessert - \$10pp

\$80 matching wine

\$120 premium matching wine



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

Le carpaccio

Beetroot cured kingfish,
Horseradish cream, cucumber salad

La terrine de canard

Duck neck sausage terrine,
pistachio, raspberry, duck jus

A La Carte

Amuse, entrée, main, dessert

\$98 per person



Mains

(Choose one per person)

Le porc aux pruneaux

Duo of free range porc, filet and mince, fennel, port prunes purée

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

Pommes confites

Duck fat roasted potatoes, rosemary and sea salt

Les broccolis à la crème

Broccoli, sour cream, capers, fennel fronds

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

La ganache au chocolat

Chocolate ganache, beurre noisette crumble,
gold veil, salted caramel, sage ice cream

7yr Domaine Vial Magnères "Gaby Vial" Banyuls Fr

La tarte tatin (2 persons)

Upside down caramelised apple tart, vanilla ice cream

2017 Riverby Estate Noble Riesling, Marlborough NZ

Le vacherin

Meringue filled with a poached quince salad,
chestnut mousse, sangria sorbet

2020 Jacky Blot Taille au Loups "Moelleux" Chenin Blanc, Loire Fr

Les fromages

Selection of Longpaddock French cheeses,
croutons, dried fruit

NV Penfolds Grandfather Tawny Port Various Sites SA

A La Carte

Amuse, entrée, main, dessert

\$98 per person