



*Clement Chauvin*

*Welcomes you to*

*Les Bistronomes*

*Le menu 2025*

*A la Carte*

Please notify your server of any allergies or dietary requirements.  
We pride ourselves in using the freshest and sustainable ingredients as possible, menus are subject to change based on seasonal availability



*Celebrate with something special...*

	<b>Le Caviar</b>			
	Bump	10g	20g	30g
Transmontanus	\$25	\$50	\$75	\$100
Osciètre	\$35	\$75	\$100	\$150

*Bump served on your hand  
10g and up served with classic condiments*

### **La Terrine**

50g of French imported duck foie gras terrine \$40  
Served with brioche, pink peppercorn & strawberry  
chutney



## ***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 a l'escabèche***

Salt and vinegar rainbow trout, horseradish cream,  
Pickled vegetables

### ***Le pâté en croûte***

Quail, chicken and foie gras terrine baked in pastry,  
Fig, pickled rhubarb

## ***A La Carte***

***Amuse, entrée, main, dessert***

***\$110 per person***



## ***Mains***

(Choose one per person)

### ***Le quasi d'agneau***

Roasted lamb rump, braised lamb shoulder,  
Davidson plum, brussels sprouts

### ***Le soufflé sauce Nantua***

Moreton bay Bug soufflé,  
crustacean bisque, Bug tail and herbs salad

### ***Les berlingots façon 'Pic'***

Pumpkin and mushroom berlingot, roasted pumpkin,  
Sage beurre noisette, hazelnuts

## ***Sides \$12***

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

Green peas, braised onion, speck and lettuce

### ***Patate Gascogne***

Duck fat roasted potatoes, sea salt, rosemary

### ***Le panier vert***

Green beans, sugar snaps, courgettes, beurre noisette,  
toasted almonds

### ***La salade aux herbes***

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

## ***A La Carte***

***Amuse, entrée, main, dessert***

***\$110 per person***





**OR**

## ***Mains to share***

(Choose one for two people)

### **Le canard à l'orange**

Tathra Place free range confit duck legs,  
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***

***\$110 per person***



## **Dessert**

(Choose one per person)

### **La crème brûlée flambée au cointreau**

Cointreau-flamed vanilla bean crème brûlée

*2020 Nugan Estate "Cookoothama" Botrytis Sémillon, Riverina NSW*

### **La mille-feuille**

Pear and chocolate mille-feuille, nougatine, baby poached pear

*2022 Domaine Maignon "Clair de lune" Chenin blanc, Coteaux du Layon*

### **Le soufflé à 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*

### **La tarte tatin (2 persons)**

Upside down caramelised apple tart, vanilla ice cream

*Pierre Huet Pommeau de Normandie, Fr*

## **A La Carte**

**Amuse, entrée, main, dessert**

**\$110 per person**