



CHEZ BAGOU

ALBERT PARK



ENTREES

Les huitres naturelles: Fresh oysters shucked to order with lemon and shallot vinegar (Min order 3)	4.5ea
Les escargots de Bourgogne: 6 snails cooked in parsley and garlic butter	18.00
Soupe a l'oignon gratinee: Traditional French onion soup	18.00
Pate de canard forestier: Forest duck pate with pickles	19.00
Tartare de thon: Tuna tartare, shallots, green apple, ginger, lemon olive juice served on spoon (4pcs)	23.00
Declinaison de saumon: Cured beetroot and salmon rilette, fennel, dill cream, salmon roe and blinis	24.00
Les coquilles St Jacques: Pan seared scallops, cauliflower puree and smoked salmon roe (3pcs)	27.00

PLAT DE RESISTANCE

Boeuf bourguignon: Beef cheek slow cooked in red wine, mushrooms, bacon, carrots and potatoes	37.00
Cuisse de canard confite: Confit duck leg with golden gratin potato and jus	39.00
Poitrine de porc: Crispy pork belly, confit potatoes, roasted grappes and rosemary jus	39.00
Le poisson du marche: Fish of the market	M.P.
Entrecote: Grass fed Gippsland Scotch fillet 250gm, fries and your choice of sauce: Black pepper, mushroom, red wine and bearnaise	42.00
Filet de boeuf: Grass fed Gippsland eye fillet 250gm, fries and your choice of sauce Black pepper, mushroom, red wine and bearnaise	46.00
Tartare de boeuf: Hand cut raw eye fillet with condiments, croutons and fries	28.50/39.00
Quinoa risotto aux legumes: Quinoa risotto with vegetables	33.00

ACCOMPAGNEMENT

Frites: French fries	9.00	Epinard: Spinach with garlic and chilli	10.00
Haricots verts: Green beans with garlic	10.00	Mange-tout & brocoli: Snow peas & broccoli	12.00
Salade verte: Lettuce salad	10.00	Salade de roquette au roquefort: Roquette salad roquefort, and pear	16.00