



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

L'épi de maïs

Tumut rainbow trout, scallop mousse and corn roulade,
charred corn salsa, corn mousse

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)

La bavette à l'échalotes

Little Joes mb+4 Wagyu flank steak, sautéed potatoes,
Roasted and pickled eshallots, mustard red wine jus

Le poisson du jour

Fresh market fish of the day,
cooked how chef feels

Le pithivier de betteraves et lentilles

Beetroot and puy lentil pithivier, spring vegetables,
Beetroot purée

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, beurre noisette,
toasted almonds

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