

BISTRO MENU

W

CHEF'S TASTING MENU, 5 COURSES
\$120

HORS D’OEUVRE

LE PAIN AU LEVAIN \$8

House made sourdough bread, whipped butter

GOUGÈRE CHAMPENOISE \$10

Langres, béchamel, chardonnay

PISSALADIÈRE \$12

White onion, olives, anchovies

BLINIS DE TRUITE \$14

Trout 'gravlax', buckwheat blinis, crème fraîche

MOULES – FRITES \$14

Pickled mussels, potato, fennel

‘CROQUE MONSIEUR’ \$14

House ham, Comte, truffle butter

LES HUITRES 6 ea | 32 12 | 60 doz

Appellation oysters ROCKS / PACIFIC

Natural / house mignonette / pepper and lime

We source the best oysters every day regarding market availability

LES ENTRÉES

LES SAINT - JACQUES

\$34

Hervey bay Scallops, cos veloute, broad bean, saucisson

LA SALADE DE BETTERAVES

\$26

Falls Farm beets, goat cheese, quinoa, raspberries

LE TARTARE

\$34

Beef fillet, yolk, chives, bone marrow, grain crisp

THON À L'ESCABECHE

\$32

Yellowfin Tuna, tomato, celery pickles

LA CAILLE

\$32

1/2 Quail, sauce foie gras, leeks, mushrooms

LES PLATS

LE POISSON \$48

Market fish, fioretta, turnip, champagne sauce

LE CANARD AU VIN JAUNE \$52

Northern Rivers Duck, Falls Farm asparagus, mushrooms

LE BOEUF \$56

Chef's cut, onion, potato, signature béarnaise

LE CHOUX-FLEUR ‘RÔTI AUX ÉPICES’ \$46

Farm cauliflower, borlotti beans, house harissa

L’AGNEAU AU CUMIN \$48

Free range lamb, Falls Farm carrots , cumin , lamb jus

À COTÉ

LES FRITES \$18

House French fries, espelette pepper mayonnaise

LES LEGUMES \$18

Farms greens, sauce ravigotte

LA SALADE \$16

Farm leaves, truffle, brown butter

LES DESSERTS

LE PARIS – BRISSIE \$16

Choux, diplomate, almond, strawberry, balsamic

LA MOUSSE AU CHOCOLAT \$18

Dark chocolate, toasted bread ice cream, malted bananas

LE VACHERIN \$15

Meringue, coconut cream, chantilly, yuzu

LE LANGRES \$18

Toasted bread / mizuna / preserved pear

LES FROMAGES \$14

Ask us about our cheeses of the moment \$26

\$38

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