

Le Bistro des Gourmets

French Gastronomy



Minimum order for lunch and dinner 1 main per person

Sharing plates and Starters

Sélection de canapés

Dips and bread \$14

Assiette dégustation

Sharing plate with charcuterie and cheese and condiments \$23

Olives et Chèvre frais aux piments d'Espelette

Marinated olives and goat cheese \$12

Terrine de campagne

Homemade French style terrine \$18

Soupe à l'oignon

French onion soup \$18

Poêlée de crevettes flambée au Calvados, chutney de fruits

Panfried prawns flaming with calvados, fruit chutney \$18

Flan chaud de légumes, coulis de tomates

Hot vegetable flan, tomato coulis \$18

Mains

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| Filet de poisson du marché, sauce a l'aneth, fenouil braisé, légumes Fresh market fish fillet, dill sauce, braised fennel, vegetables | \$39 |
| Supreme de volaille, sauce forestière, galette de polenta, légumes Chicken breast, mushroom sauce, polenta pancake, vegetables | \$38 |
| Millefeuille de pot au feu, sauce a la truffe Beef stew and vegetable millefeuille, truffle sauce | \$39 |
| Souris d'agneau braisée au thym, purée de pomme de terre Braised lamb hind shank with thyme, mashed potato | \$41 |
| Potimarron rôti garnis de légumes et gratiné, salade verte Roasted pumpkin buttercup stuffed with gratinated vegetables, green salad | \$32 |

Sides

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| Salade verte/ Green salad | \$7 |
| Frites Maison/ Hand Cut fries | \$9 |
| Assiette de légumes de saison/ Seasonal vegetables | \$9 |
| Corbeille de pain/ Bread basket | \$4 |

Desserts

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| Assiette de fromage | \$19 |
| Café gourmand | \$17 |
| Profiteroles, sorbet mangue, sauce chocolat | \$18 |
| Ile flottante, coulis fruits rouges | \$18 |

Open Monday for group (minimum 8 people)

Tuesday to Saturday: Lunch from 11.30am

Dinner from 5.30pm

Sunday: CLOSED

09 374 3938