

TGV Lunch set Menu

\$36.00 per person

Add \$10.00 for a glass of house pour wine

Entrée

Saffron clam soup served with seared Hokkaido scallop

or

Salmon and lobster rilette

or

Pig's head terrine

Main Course

Pan-seared "Onglet" with shallots & garlic confit
served with fries

or

Oven roasted chicken with forty garlic cloves and potato gratin

or

Duck leg confit with smoked duck breast salad and croutons

Dessert

Pear and almond tart served with cinnamon ice cream

or

Glazed brioche "feuilleté" with rum syrup
roasted pineapple & vanilla ice-cream

or

70% Guanaja "petit pot", whipped cream

Le Bistrot Du Sommelier

CHARCUTERIE Traditional Home Made French Charcuteries

All charcuteries comes with bread and pickles.

FOR DINING IN ONLY

	Having Here	Take Away
<u>Rillette</u>		
Duck Rillette	100gm/\$12.00	150gm/\$15.80
Pork Rillette	100gm/\$10.80	150gm/\$13.50
Rabbit Rillette	100gm/\$13.80	150gm/\$16.80
Salmon & lobster Rillette	100gm/\$13.80	150gm/\$16.80
<u>Terrine</u>		
Country Style Pork Terrine	150gm/\$18.00	150gm/\$15.00
Pigs' Head Terrine	150gm/\$13.50	150gm/\$11.50
Duck Foie Gras Terrine	100gm/\$28.00	100gm/\$22.00
Turkey foie gras & cranberry pâté en croûte	180gm/\$22.00	180gm/\$20.00
<u>Mousse/Spread</u>		
Chicken liver pâté	120gm/ \$12.50	120gm/\$10.50
<u>Hot sausage</u>		
Duck, Foie gras & Pistachio sausage (cold)	100gm/\$16.80	100gm/\$14.80
Boudin blanc	150gm/\$14.80	150gm/\$12.00
Pork and milk pudding		(Packed cold)
<u>Ham & Saucisson</u>		
Homemade smoked ham	100gm/\$12.50	100gm/\$10.00
Bayonne Ham "22 months aged"	100gm/\$16.80	100gm/\$14.80
Mixed of Chorizo, & Jésus from Basque country	100gm/\$22.00	100gm/\$20.00
Morcon Iberico Saucisson	50gm/\$12.00	50gm/\$10.00
<u>Cheese</u>		
Affinated French farmed Cheese Platter	150gm/\$30.00	150gm/\$25.00
<u>Others</u>		
Anchovies Don Boncarte Spain	6pcs tin/\$24.00	6pcs tin/\$19.00

Prices are subjected to GST and prevailing government taxes

ARDOISE DE BOEUF

Côte de Boeuf Angus Rôtie au Four

Oven-roasted Angus prime beef rib served with shallots & garlic confit, with 2 side orders

For 2, 1 Kg.
\$148.00

Le Morceau du Chef

Chef mood's special cut

Joue de boeuf braisé au vin rouge 200gm.

Red wine braised beef cheeks with carrots & mushrooms, parsley potatoes

\$32.00

Onglet de Boeuf aux échalottes 200gm.

Pan-seared hanger steak with shallots & garlic confit, served with French fries

\$32.00

Tartare de Boeuf 160gm.

Beef tenderloin Tartare, served with French fries

\$32.00

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A LA CARTE

Amuses Gueules



Garbure	\$19.00
Clear vegetables soup simmered with duck stock, chicken dumpling, bacon & croutons	
Panaché de Fruit de Mer	\$34.00
Scampis, scallops and clams, served with herb's gnocchi and saffron cream emulsion	
Betteraves	\$19.00
Multicolored bettroot salad, Feta cheese & walnut dressing	
Escargots half dozen	\$16.00
Baked Burgundy snail, served with tomato fondue & garlic butter	
Vacherin Mont d'Or	\$48.00
Oven-baked Vacherin Mont d'Or with choice of "Morteau" sausage or wild mushrooms or white wine Side choice of crispy bread or baby potatoes	

Grosses Falms

"Poisson du Jour" Catch of the Day

market price

Le Bistrot Du Sommelier

Sides at \$8.80

Mixed green salad

Steamed vegetables

Gratin of potatoes

Mashed potato

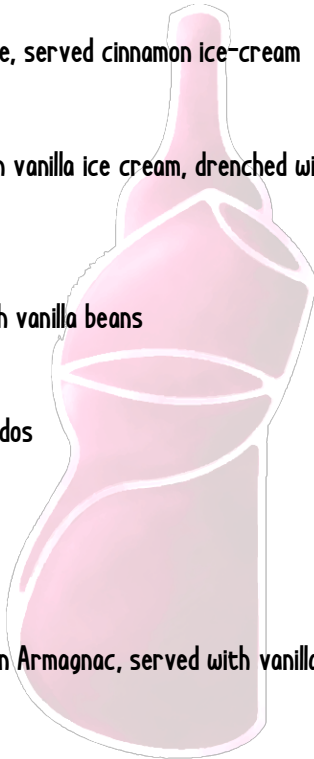
French fries

Crushed potatoes with olive oil & parsley

Chestnut mash

GOURMANDISES

Mont Blanc "Mont Blanc", chestnut vermicelli, meringue and whipped cream	\$16.00
Crumble Pear and tropical fruits crumble, served cinnamon ice-cream	\$16.00
Profiteroles Home made choux bun filled with vanilla ice cream, drenched with warm chocolate sauce & crispy almond flakes	\$15.00
Crème brûlée Crème brûlée infused with fresh vanilla beans	\$12.50
Trou Normand Green apple sherbet with Calvados	\$18.00
Colonel Lemon sherbet with Vodka	\$18.00
Pruneaux Preserved dried French plums in Armagnac, served with vanilla ice-cream	\$18.00
Fromages Affinated French farmed cheese platter	\$30.00



Le Bistrot Du Sommelier

Armagnac Lafontan X.0	\$19.00	Cognac Frapin Grande Champagne X.0	\$19.00
Louis Roque Vieilles Prunes	\$19.00	Whisky Kornog Single Malt	\$20.00
Calvados pays d'Auge Dupont	\$18.00	Zusslin eaux de vie Mirabelle.	\$18.00
Morand eaux de vie de framboise	\$18.00	Pommeaux de Normandie	\$19.00
Morand eaux de vie de pruneau	\$18.00	Zacapa Rum Solera 23Y.0	\$19.00

Full list of dessert, fortified wines & Champagne available on our wine list