

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

Le Bistrot Du Sommelier

Tartare de Boeuf 160gm.

Beef tenderloin Tartare, served with French fries

\$32.00

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 beetroot salad, Feta cheese & walnut dressing

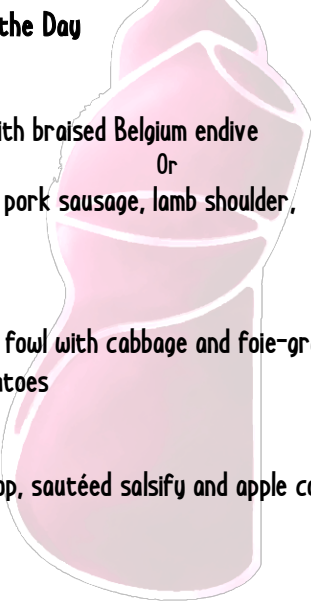
Grenouilles \$28.00
Sautéed frog's legs with garlic & parsley, mixed salad

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

A LA CARTE

Grosses Falms



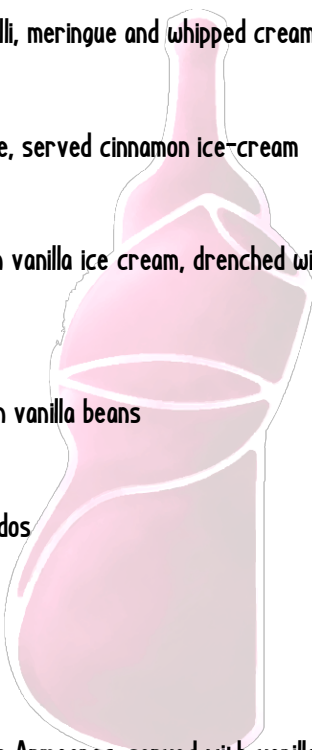
"Poisson du Jour" Catch of the Day	market price
Le Confit Choice of Crispy duck leg confit served with braised Belgium endive Or Cassoulet style, streaky bacon, pork sausage, lamb shoulder, baked in a white bean stew	\$34.00 \$36.00
Chartreuse de pintade "Chartreuse" of roasted guinea fowl with cabbage and foie-gras, black trompette mushrooms, guinea fowl jus and mashed potatoes	\$36.00
Le Cochon 500gm. for 2 Oven-roasted Canadian pork chop, sautéed salsify and apple compote served with pumpkin purée	\$78.00
L' Agneau 600gm. for 2 Oven-roasted Welsh lamb leg's with chermoula ,rosemary infused lamb jus served with gratin of potatoes	\$88.00
Le Jarret de chevreuil. 500gm for 1 to 2 Red wine braised venison shank, purple cabbage ragout served with chestnut mash	\$59.00

SIDES at \$8.80

Mixed green salad – Steamed vegetables – Gratin of potatoes – Mashed Potatoes – French
fries – Crushed potatoes with olive oil & parsley – chestnut mash

GOURMANDISES

Soufflé for 2	\$28.00
Grand Marnier soufflé served with Guanaja 70% ganache & orange flavoured madeleine	
Mont Blanc	\$16.00
"Mont Blanc", chestnut vermicelli, meringue and whipped cream	
Crumble	\$16.00
Pear and tropical fruits crumble, served cinnamon ice-cream	
Profiteroles	\$15.00
Home made choux bun filled with vanilla ice cream, drenched with warm chocolate sauce & crispy almond flakes	
Crème brûlée	\$12.50
Crème brûlée infused with fresh vanilla beans	
Trou Normand	\$18.00
Green apple sherbet with Calvados	
Colonel	\$18.00
Lemon sherbet with Vodka	
Pruneaux	\$18.00
Preserved dried French plums in Armagnac, served with vanilla ice-cream	
Fromages	\$30.00
Affinated French farmed cheese platter	



Le Bistrot Du Sommelier

DIGESTIVES

Armagnac Lafontan X.O	\$19.00	Cognac Frapin Grande Champagne X.O	\$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.O	\$19.00

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

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