

30/07/2025  
Issue 21

WELCOME TO

# GASTON

BURGUNDY BISTRO



## What is Gaston?



Gaston epitomises the French joie de vivre and the all-day bistro and wine bar evokes a sense of being in the heart of a kitchen in Burgundy; expect authentic, comfort French fare and delicious wines combined with exceptional hospitality to

inspire your dining experience.

A perfect haven for you to dine, drink and be merry, Gaston is truly indeed from Burgundy - with love - complete with a friendly smile and a French beret!

## Chef's Specials

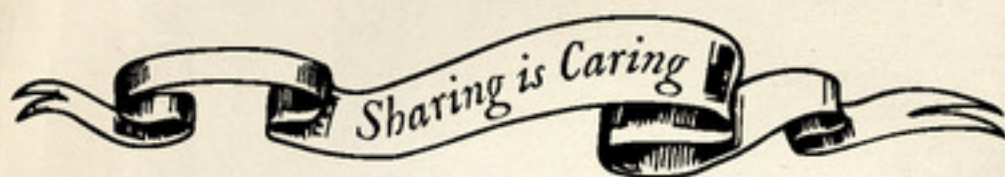
Check out the "Ardoise"! Our chef's specials are constantly changing based on market offer and seasonal products. Ask our staff!



Mon & Sat: 5PM until midnight  
Tues to Fri: 12PM until midnight

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Facebook: [Gaston](https://www.facebook.com/Gaston)  
Wifi: [Gaston / Guests25](#)



**Planche de Charcuterie 100/200gr** 20/36  
Wild boar terrine, rosette, duck rillettes, parma ham

**Planche de Fromages 100/200gr (V)** 25/40  
Comté, Epoisses, Brillat Savarin, Tonnelet, gougères

**La Planche de Gaston 500gr** 80  
Cheese & cold cuts, marinated olives, croquettes, cured salmon, jambon persillé, gougères

**Jambon Persillé** 16  
Famous parsley ham

**Escargots de Bourgogne 6pcs/12pcs** 16/30  
Garlic & parsley butter

**Croquettes Bourguignonnes 3pcs/6pcs** 10/19  
Epoisses cheese & cooked ham fried roll

**Saumon Mi-Cuit** 17  
Cured salmon filled with citrus salmon mousse & Béarnaise sauce

**Olives Marinées Maison (V)** 8  
Homemade marinated olives with extra virgin olive oil, rosemary, thyme, garlic, lemon & orange zest

**Gougères (V)** 9  
Mini cheese puffs

**Cochonnailles du Moment**  
Ask our staff about the premium cold cuts of the week



## To start

**Oeufs en Meurette** Small/Large 15/24  
Poached eggs in red wine sauce with onions, bacon and mushrooms

**Oeufs à l'Epoisses** Small/Large 16/26  
Poached eggs with creamy Epoisses sauce, bacon and sourdough bread croutons

**Salade de Tomates au Chèvre et Miel** 18  
Heirloom tomatoes with honey whipped goat cheese





<b>Salade Gaston</b>	Small/Large	16/24
Garden salad with parma ham, poached egg and parsley ham cubes		
<b>Salade d'Endives au Bleu</b>		16
Endives salad with Fourme d'Ambert blue cheese, Granny Smith apple, grapes, walnut & honey mustard dressing		
<b>Tartare de Barramundi</b>		17
Barramundi tartare with crispy rice paper & calamansi dressing		



## To continue



<b>Boeuf Bourguignon</b> - recipe of <i>Mdm Daurelle</i>	34
Beef stew in red wine sauce with bacon & mash potato	
<b>Le Boeuf, cuit aux sarments de vigne</b> - Vine shoots grilled beef	42
USDA Angus Rib eye 250gr	160
Prime Rib Angus Charolais 1.2kg	
Served with Béarnaise, sides and mustards	
<b>Le Cochon</b>	32
Pan seared Kurobuta pork tenderloin with apple purée, braised endive, confit shallot & red wine jus	
<b>Poulet Gaston Gérard</b>	34
Chicken fricassee in a creamy mustard sauce and topped with melting Gruyere cheese. Served with side	
<b>Ravioles de Royans a la Cancoillotte (V)</b>	24
Ravioles gratin with zucchini and cancoillotte cheese	
<b>Quenelles de Daurade à La Crème d'Oseille</b>	34
Snapper quenelles with sorrel cream sauce & prawns. Served with a side	
<b>Truite Grillée</b>	32
Charcoal grilled trout with lemons. Served with sautéed greens in wasabi butter.	



Mash potato / Leek Fondue /  
French Fries / Salad / Sautéed Greens

Portion at 9 each



## I'm Never Sweet Enough

<b>Glaces</b>	6 / 12
Vanilla or chocolate Artisan Gelato, 1 or 2 scoops	
<b>Flan Pâtissier</b>	15
Vanilla french custard pie served with vanilla Artisan Gelato	
<b>Douceur Fruitée</b>	15
Fruits delicacy of the week	
<b>Tarte au Chocolat &amp; Poivre Blanc</b>	15
Chocolate & white pepper tart with red fruit coulis	
<b>Clafoutis au Cassis</b>	15
Baked custard based pie with cassis fruits	
<b>Café Gourmand</b>	15
Tea or coffee with an assortment of petits fours	
<b>Bacchus Gourmand</b>	26
Poire Williams or Calvados with an assortment of petits fours	





# Happy Hour

12PM - 7PM



Ricard	8.50
Singapore Lager Pint	8.50
Authentic Kir - Aligoté white wine & Crème de Cassis	10
La Cuvée de Gaston - Glass of wine white/red/rosé	10
Lillet Vive - Lillet with tonic water & cucumber slice	10
Monkey 47 - Tonic or Soda	12
La Carafe - 25cl of wine white/red/rosé	18
Le Pot - 50cl of wine white/red/rosé	35

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## Beers & Ciders



Corona	12
Brick Head Pilsner	12
Singapore Lager Draft Pint	13
French Cider La Chouette - Normandie	15
French Cider Rosé La Chouette - Normandie	15
Pietra, Amber Beer - Corsica	16
Colomba, Wheat Beer - Corsica	16



## Apéritifs

Authentic Kir - $\frac{1}{4}$ Crème de Cassis & $\frac{3}{4}$ Aligoté wine	14
Kir Royal - $\frac{1}{4}$ Crème de Cassis & $\frac{3}{4}$ sparkling wine	16
Ricard	12
Lillet on The Rocks - Lillet Blanc or Rosé & ice cubes	12

# DIGESTIVES

Crème de Griotte Domaine Trenel	13
Jägermeister	12
Sambuca Vaccari	12
Poire Williams Domaine Trenel	15
Calvados Pays d'Auge Chateau du Breuil	16
Chartreuse Verte	17
Cognac Audry Napoléon 13-15 Y.O.	19
Cognac Audry Mémorial 40-45 Y.O.	31
Bas-Armagnac Chateau de Gaube 1966	45



## Cocktails



Apérol Spritz - Apérol, Sparkling Wine, Soda Water, Orange Slice	18
Cointreau Spritz - Cointreau, Sparkling Wine, Lime Juice, Soda Water	18
Vesper - Lillet Blanc, Gin, Vodka	18
Espresso Martini - Vodka, Kahlua, espresso, A little Devil!	18
Burgundy Martini - Vodka, Crème de Cassis, Pineapple Juice	18
Whisky Sour - Bourbon, Lime Juice, Egg White, Sugar Syrup	18

## Soft Drinks

Espresso	4
Long Black, Double Espresso	5
Cappuccino, Flat White, Latté	6
Tea - Earl Grey, Green tea, Chamomile, Mint, English breakfast, Lemongrass & Ginger	6
Juices - Cranberry, Pineapple, Lime	6
Sodas - Coke, Diet Coke, Sprite, Tonic, Soda	6
Badoit or Evian - Sparkling or Still Mineral Waters 750ml	8
Fresh Juices Alain Milliat - Orange or Cox's Apple	8.50





# Whisky

	Gls / Btl
Jack Daniel's Tennessee	13 180
Kavalan Single Malt	15 220
Balvenie Double Wood 12 y.o.	15 220
Bowmore Single Malt 12 y.o.	15 220
Dalwhinnie Highland Single Malt 15 y.o.	15 220
Singleton Single Malt 15 y.o.	16 230
Singleton Single Malt 18 y.o.	22 290
Macallan Single Malt 12 y.o.	16 250
Balvenie Double Wood 17 y.o.	34 400



*Vodka*

	Gls / Btl
Stolichnaya	12 160
Grey Goose	15 210

Premium Tonic or Soda water, extra \$1.50



# GIN

	Gls / Btl
Bombay Sapphire	12 170
Monkey 47	16 170
Le Gin de Christian Drouin	15 200
Tanqueray No Ten	15 200
Hendrick's	15 200
Ki No Bi	16 220

Premium Tonic or Soda water, extra \$1.50



# Rum

	Gls / Btl
Chalong Bay	15 200
Chalong Bay Thai Sweet Basil	15 220
Diplomatico Reserva Exclusiva 12 y.o.	15 220
Zacapa 23 y.o.	16 240
Reunion Island Isautier 10 y.o	19 270



# TEQUILA

	Gls / Btl
Patron Silver	16 240
Padre Azul Blanco	18 250
Padre Azul Reposado	19 260
Padre Azul Anejo	23 310



Courvoisier VSOP  
Remy Martin XO

Gls / Btl
12 170
34 450

