



Lunch

Tues - Sun

ENJOY A GLASS OF WINE WITH
ENTRÉE & MAIN OR MAIN & DESSERT
\$79PP

ENTRÉE

Le Pâté de Foie de Volaille GF*

Chicken liver pâté, caramelised onion jam, toasted brioche

Le Soufflé a l'Oignon Caramelisé V

French onion soufflé gratin

La Tourte aux Escargots GF*

Snail pot-pie, garlic and parsley butter, toasted baguette

MAIN

Le Risotto aux Champignons V GF DF*

Mushroom risotto, spinach purée, sautéed mushroom medley, mushroom foam

Le Steak à la Minute GF DF*

180g Minute steak, merchant jus, French fries, watercress

Le Saumon en Croûte GF*

Baked salmon wrapped in puff pastry, seafood red wine jus, roasted shallot puree, braised witlof, potato tuile

La Joue de Bœuf Bourguignon GF DF*

Slow-cooked beef cheek, braised speck, confit onion, baby carrots, mash potato, red wine jus

DESSERT

La Crème Brûlée GF*

Traditional vanilla crème brûlée, almond tuile

Le Soufflé aux Marrons GF

Chestnut soufflé, chocolate crème anglaise, pear sorbet

La Tarte Tatin aux Coings

Quince tarte tatin, honey glaze, vanilla crème fraîche, caramel syrup

WINES

Chilled red: La Ficelle | Pinot Noir | Central France

Red: Rusden | GSM | Barossa Valley, SA

White: Farina "La Pezze" | Pinot Grigio | Veneto, Italy

Rose: Breton / Rosé | Provence, France

Bistro Norman