



Lunch



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

ENTRÉE

La Salade de Betterave GF DF*

Beetroot and goats cheese salad, pickled baby carrots and hazelnut

Le Soufflé à l'Oignon Caramélisé V

French onion soufflé twice baked with Gruyère cheese gratin

Le Tartare de Boeuf GF DF

Beef tartare, Gaufrette potato chips

La Tourte aux Escargots

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

MAIN

Le Barramundi GF DF*

Cone bay barramundi, zucchini tagletti, sauce vierge, vermouth foam

Les Linguinis au Crabe DF

Linguini, crab, anchovy, confit garlic, chilli, coriander, tomato couli

Saucisse de porc Lyonnaise GF

Pure pork sausage, parish mash, lyonnaise sauce, spiced caramelized peach

Les Gnocchis DF

Gnocchi Parisienne, green peas marinated fetta, roasted cherry tomato, darling mills herb salad

Le Steak a la Minute GF* DF

Minute steak 150 gm mb 4 plus portoro beef, chips, bordelaise sauce

DESSERT

La Crème Caramel GF*

Traditional French vanilla custard, almond tuile

Le Soufflé Saveur Passion GF

Passionfruit soufflé, passionfruit sorbet, coconut malibu anglaise

Les Canelés Bordelais

Cinnamon rum canelés, French vanilla filling, chocolate cremeux

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

* Tables of 8+ incur a 10% service charge. 10% Sunday surcharge. 15% P/H surcharge.

Bistro Mosman