

# Bistro Mosman

## LES ENTREES

Baguettine

Whipped butter & balsamic vinegar ópp

### Les Huîtres au Naturel GF DF 6.5 each

Sydney rock oysters shucked to order, cabernet vinaigrette, lemon

### Le Soufflé à l'Oignon Caramélisé V 26

French onion soufflé twice baked with Gruyère cheese gratin

### La Tarte Tatin aux Oignons V 26

Confit baby onion tarte tatin, house-made cheese, fig, candied walnut, vincotto glaze

### Le Sashimi de Thazard Mariné GF\* DF 29

Kingfish sashimi, ginger lime marinade, chilli, coriander, fish eye tapioca crisps

### Le Pâté de Foie de Volaille GF\* 29

Chicken liver pâté, madeira jelly, toasted brioche, cornichons

### La Tourte aux Escargots GF\* 26

Snail pot pie, garlic and parsley butter, toasted baguettine

### Le Tartare de Thon GF\* DF 29

Yellowfin tuna, black garlic purée, avocado mousse, black sesame, tapioca crisps, soy and ponzu dressing

## LES PLATS PRINCIPAUX

### Les Gnocchis aux Champignons et à la Ricotta V 39

Potato and ricotta gnocchi, pickled artichoke, zucchini tagliatelle, radish, stracciatella, hazelnuts, sage beurre noisette, cumin tuile

### Le Steak à la Minute MB 4+ GF\* DF\* 55

Portoro minute steak, merchant jus, French fries, watercress

### Le Barramundi aux Courgettes GF DF\* 45

Pan-seared barramundi, steamed zucchini medallion, scallop mousse, zucchini purée, sauce vierge

### Les Crevettes Grillées au Boudin Noir GF\* 59

Grilled king prawns, Café de Paris butter, seafood black pudding, salmon roe, chickpea panisse

### Le Saumon et ses Pommes Soufflées GF 49

Pan-seared salmon, potato soufflé, king brown mushroom, pickled baby carrots, salsa verde, herbs, miso jus

### Le Carré d'Agneau GF DF\* 54

Rack of lamb, Provençal herb and mint couscous, confit cherry tomato, harissa, thyme jus

### Le Filet de Bœuf MB 4+ GF DF\* 64

Prime eye fillet, Béarnaise sauce, French fries, watercress

### Canard à la Salade Mentonnaise GF\* 55

Pan seared duck breast, confit duck leg croquettes, spiced carrot purée, orange, fennel and artichoke salad, port jus

Mixed Green Salad 14 | Broccoli with Almonds 14 | Green Beans with Hazelnuts 14  
French Fries 12 | Paris Mash 14

DF: Dairy Free | GF: Gluten Free | V: Vegetarian | \*: On Request

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Tables of 8+ incur 10% service charge. 10% Sunday Surcharge Applies. 15% Public Holiday Surcharge Applies.

# Bistro Mosman

## LES DESSERTS

### La Crème Caramel GF\* 22

*Traditional French vanilla custard, almond tuile*

### La Bombe Alaska GF DF 24

*Chocolate sorbet, strawberry coulis, meringue, spiced rosewater, pistachio joconde, candied pistachio*

### Le Soufflé Saveur Passion GF 22

*Passionfruit soufflé, passionfruit sorbet, coconut malibu anglaise*

### La Tarte au Citron 22

*Lemon meringue tart, mint yogurt sorbet, candied lemon, lime zest*

### Les Petits Fours GF\* 22

*Selection of house made petit fours*

### Les Canelés Bordelais 18

*Cinnamon rum canelés, French vanilla filling, chocolate cremeux*

### L'assiette de Fromages GF\*

*Selection of two, three, or four cheese served with quince paste, muscatels, apple, lavosh crackers*  
27 / 36 / 45

Le Comte 20g (FRA)

Holy Goat La Luna 20g (VIC)

Papillon Roquefort 20g (FRA)

D'Affinois 20g (FRA)

Semi-hard cow's milk with a nutty flavour

Full-bodied, fresh and sweet tasting goat's milk

Delicate and sweet with a rich buttery, slightly-spicy sheep's milk

Soft ripened, rich and decadent double-cream cow's milk

## DESSERT WINES 60ML | 375ML

2021 Baumard 'Coteaux Du Layon' Chenin Blanc, Loire Valley, FRA 14 | 79

NV. Rieslingfreak No.7 'Reverence of Riesling', Clare Valley, SA 14 | 79

2019 Domaine de Durban Beames de Venice Muscat 16/95

2019 Château Filhot, Sauternes, FRA 22 | 120

2011 Chateau Calvimont Cerons 750ml 140

2007, Chateau Rieussec Grand Cru 750ml, Sauternes, FRA 295

## FORTIFIED 60ML | 750ML

Galway Pipe 'Grand Tawny' Port 12YO, SA 16

Penfolds Grandfather Port 20YO, SA 25

## SHERRY 60ML | 750ML

Valdespino Pedro Ximenez, Jerez, SPA 19

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