Set Lunch

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BISTRO DU VIN

Carte De l'Été
Summer 2025

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ENTRÉES ET SOUPE

Escargots de Bourgogne | NF GF 19
Burgundy snails baked in parsley & garlic butter (6 pieces)

Soupe à l'oignon | NF 19
Slow cooked caramelised onion in roasted beef broth, gratinated Emmental cheese

Cuisses de grenouilles | NF 26
Breaded frog legs with roasted garlic, brown butter & tomato

Rillettes de canard *(125gr)* **| NF GF** 25
Traditional duck meat rillette, served with gherkins & pickled pearl onion

Foie gras poêlé | 44
Pan-fried French duck liver, white peach jus gingerbread puff pastry & almond

Sardines grillées | NF GF 28
Grilled sardines fillets with sauce Vierge, fennel & onion salad

Ceviche de crevettes | NF GF DF 30
Sashimi grade Argentinian red shrimp cured in citrus juice, salad of orange, lettuce, fennel & onion slaw

Moules à la Provençale | NF GF DF *Small* 30 / *Large with fries* 58
French mussel cooked in white wine, olive oil, saffron & tomato sauce

Salade Niçoise | NF GF DF 28
Australian big eye tuna confit with lettuce, green beans, egg, olives, tomatoes, capers, radish & anchovy vinaigrette

Salade de chèvre chaud | VG NF 27
Salad of goat cheese baked in filo pastry with roasted peach, tomatoes, croutons, honey mustard vinaigrette

Plateau de charcuteries | 46
Selection of French cold cuts, homemade duck rillettes & pork pâté, gherkins & pearl onion

GARNITURES

Salade verte | VG NF DF 10
Mixed salad

Frites | VG NF DF 10
French fries *(truffle oil +5)*

Purée de pommes de terre | VG NF GF 11
Mashed potatoes *(truffle oil +5)*

Petits pois à la Française | VG NF GF 14
Braised green peas with baby lettuce & onions

Jardinière de légumes | VG NF GF 14
Stir-fried mushrooms, french green beans, peas & carrots

Ratatouille | VG NF GF 14
Traditional Provençal vegetables stew

Haricots Verts almondine | VG GF 14
Sautéed green beans with almonds

GRILLADES

Steak Frites | NF GF 65
Charcoal grilled Wagyu ribeye *(MB5-7, 280g)*, watercress salad & French fries, choices of: Béarnaise, red wine or garlic & whisky sauce

Côte de bœuf *(1.1kg +/-, Sharing for 2 or 3)* **| NF GF** 170
Charcoal grilled Angus prime rib, free flow of salad & French fries, choice of 2 sauces between: Béarnaise, red wine & garlic & whisky sauces

PLATS PRINCIPAUX

Ragoût de légumes d'été | VG NF GF 30
Braised Provençal summer vegetables in a saffron, tomato & sweet basil sauce served with pilaf rice

Ravioles de Royan | VG NF 35
Trio of cheese stuffed French ravioles with chanterelle mushrooms, green peas, baby lettuce, onions & Mornay sauce

Poulet Basquaise | NF GF 40
Roasted organic French chicken leg braised in Basque-style bell pepper stew served with saffron & tomato pilaf rice

Gigot d'agneau rôti | NF 98
(600gm for 2 sharing, cooking time 30 min)
Slow roasted Zamora milk-fed baby lamb leg served with ratatouille & Provençale sauce

Joue de bœuf braisée | NF GF 46
12 hours braised beef cheek with smoked bacon, mushrooms & pearl onions stewed in red wine, mashed potatoes

Confit de canard | NF GF 42
Pan-fried French duck leg confit, butcher potatoes, green beans & almond, wild blueberry sauce

Thon en Chartreuse | NF GF 50
Roasted & braised Australian big eye tuna with turnip, carrots & green beans, white wine fish sauce

Bouillabaisse | NF 56
Traditional Provençal stew of red mullet, scallops, tiger prawns & mussels, served with Préfou garlic bread & Rouille sauce

FROMAGES ET DESSERTS

Fromages Fermiers Affines | VG 30
Platter of Fourme d'Ambert (Bleu), Comté 24 mth Sainte Maure (Goat) & Camembert (Cow) served with almonds & dried apricots

Crème Brulée | VG NF GF 12
Traditional Vanuatu vanilla crème brulée

Mousse au chocolat | VG NF GF 14
Madong 70% dark chocolate mousse

Pêche Melba | VG GF 18
Poached peach with vanilla ice cream, raspberry coulis & almond dragée

Savarin de baies d'été | VG NF 22
Yeast risen cake soaked in Grand Marnier syrup with raspberry coulis, vanilla Chantilly & summer berries

Tarte aux Pommes | VG 19
Apple & caramel puff pastry tart, crushed candied almond & vanilla ice cream

Soufflé | VG GF NF 20
Baked soufflé: choices of: Grand Marnier, Calvados or Rum, served with vanilla ice cream *(waiting time of 20 min)*

Trou Normand | VG NF GF DF 20
Apple sorbet with Calvados apple Brandy

VG | Vegetarian • *GF* | Gluten-free • *NF* | Nuts-free • *DF* | Dairy-free
All prices are subject to service charge and prevailing government taxes.

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