

# Le COIN BISTRO

## MENU DU DEJEUNER

### TARTE FLAMBEE / FLAMMEKUECHE

<< TO SHARE >>

*Tarte Flambee originates from Alsace, France, a region located toward the German border. Tarte Flambee has a thinly rolled yeast free base, spread with flavoursome fromage blanc (fresh cheese / quark) and it is scattered with various ingredients. Tarte Flambee are best enjoyed when shared with friends and family.*

<b>GRATINEE</b>	<i>Onion, bacon and gruyere cheese</i>	<b>\$ 18.50</b>
<b>RATATOUILLE</b>	<i>Aubergine, Spanish onion, capsicum and zucchini</i>	<b>\$ 18.50</b>
<b>SAUMON</b>	<i>Cured salmon, Spanish onion, capers and rocket</i>	<b>\$ 19.50</b>
<b>FORRESTIERE</b>	<i>Swiss brown mushroom, shaved parmesan and truffle</i>	<b>\$ 19.50</b>
<b>PROVENCALE</b>	<i>Tomato, white anchovies, onion and olives</i>	<b>\$ 19.50</b>
<b>ST TROPEZ</b>	<i>Creole style marinated prawn, roasted garlic oil and parsley</i>	<b>\$ 19.50</b>

## LES ENTRÉES

### **HUÎTRES | \$4.50 each**

*Freshly shucked Oysters with French eschalot vinaigrette*

### **ESCARGOT À L'ALSACIENNE**

*Sizzling hot snails out of shell with a garlic herb butter and baguette*

**\$3 single | \$18 half dozen | \$32 dozen**

### **SALAD NICOISE | \$18.50**

*A salad of green beans, potatoes, hard-boiled eggs, tomatoes, anchovies, cured tuna, & olives*

### **SAUMON GUÉRI | \$18.00**

*Home cured salmon, prawn beignets, kipfler potatoes & remoulade*

### **TERRINE DE CHAMPAGNE | \$18.00**

*Homemade pork, veal and duck terrine with compote d'onions, cornichons and baguette*

### **SOUFFLÉ AU CHÈVRE | \$19.00**

*Twice baked goat cheese souffle with walnut praline*



## LES PLATS

### PLAT DU JOUR | Ask friendly staff

*Chef's special dish of the day*

### POISSON EN PAPILLOTES | \$34

*Fish of the day, oven baked in a paper bag potato gratin, artichoke, courgette & lemon aioli*

### CANARD ROTI | \$35

*Oven roasted Duck, braised red cabbage, spaetzle, cranberries and port wine jus*

### CÔTE DE BOEUF | market price

*Today's butchers cut, café de paris & red wine jus & chips*

### LES GNOCCHI | \$29

*Pan seared gnocchi with beurre noisette, forest mushrooms & truffle*

### POULET À LA CRAPAUDINE | \$32

*Dijon marinated spatchcock, crushed kipfler potatoes, olives, sauce verge and tarragon*

### POITRINE DE PORC ET BOUDIN NOIRE | \$31

*Crispy pork belly with black pudding & celeriac remoulade*

## ACCOMPAGNEMENTS

*Mesclun salad / Pommes frites | \$9*

*Blanched seasonal vegetables / Potatoe gratin & rosemary salt | \$11*

## DESSERTS

### CRÈME BRÛLÉE | \$16

*Julius Meinl coffee crème brûlée with biscuit*

### CRÈPE SUZETTE | \$16

*Crepes in a orange and cognac sauce served with vanilla bean ice cream*

### L'ASSIETTE DE CHOCOLAT | \$16

*Chocolate parfait, white chocolate mousse, chocolate soil, pistachio & raspberry gel*

### FROMAGE DU BERGER

*Cheese of the day served with condiments*

**1 cheese \$16 | 2 cheese \$28 | 3 cheese \$34**

