

# Le COIN BISTRO

## MENU DU DINER

<< 2 COURSE SET MENU \$59 PP (ENTRÉE & MAIN OR MAIN & DESSERT) >>

<< 3 COURSE SET MENU \$73 PP (ENTRÉE, MAIN & DESSERT) >>

## TARTE FLAMBÉE / FLAMMEKUECHE

<< TO SHARE >>

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

<b>GRATINÉE</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>PROVENÇALE</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

*Three freshly shucked oysters with French eschalot vinaigrette*

*<< Add on oyster \$4.50 each >>*

### ½ DOZ ESCARGOT À L'ALSACIENNE

*Sizzling hot snails out of shell with a garlic herb butter broth & bread*

### SAUMON GUÉRI

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

### PÂTÉ MAISON

*Duck liver parfait, onion jam & home made Brioche*

### SOUFFLÉ AUX TROIS FROMAGES

*Twice baked three cheese Soufflé*

### TERRINE DU JOUR

*Homemade Terrine of the day with French baguette*



15% surcharge applies on public holidays / \$15 bottle applies BYO wine on Wednesday, Thursday & Sunday only

## LES PLATS

### POISSON EN PAPILOTES

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

### CANARD RÔTI

*Oven roasted duck, braised red cabbage, speatzle, cranberries & port wine jus*

### LES GNOCCHI

*Pan seared gnocchi with beurre noisette, sage & white asparagus blanches*

### LE BOUCHER

*Today's butchers cut, with jus and Café de Paris butter, duck fat potato and leaf salad*

### POULET À LA CRAPAUDINE

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

### L'AGNEAU

*Confit of lamb, ratatouille, goats curd & jus*

## ACCOMPAGNEMENTS

*Mesclun Salad / Pommes Frites | \$9*

*Blanched seasonal vegetables / Ratatouille | \$11*

## DESSERTS

### LE MENDIANT

*French bread and butter pudding with crème anglaise and vanilla ice cream*

### CRÈME BRÛLÉE

*Chocolate Crème Brûlée with biscotti*

### CRÊPES SUZETTE

*Flamed crepe with grand marnier sauce & ice cream*

### ORGY OF BERRIES

*Our take on eton mess-mascarpone, pavlova, seasonal berries*

### FROMAGE DU BERGER

*Cheese of the day served with condiments*

### AFFOGATO

*With your choice of Amaretto, Baileys, Frangelico or Kahlua*

### ESPRESSO MARTINI

*Coffee, Belvedere vodka & Kahlua*

