

Le COIN BISTRO

MENU DU DEJEUNER

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.

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

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 | \$36 dozen

TERRINE DU JOUR | \$18.50

Homemade Terrine of the day with condiments & French baguette

SAUMON GUÉRI | \$18.50

Home cured salmon, prawn beignets, kipfler potatoes & remoulade

PÂTÉ MAISON | \$18.50

Duck liver parfait, onion jam & home made Brioche

SOUFFLÉ AUX TROIS FROMAGES | \$19.50

Twice baked three cheese Soufflé



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

LES PLATS

PLAT DU JOUR | Ask friendly staff
Chef's special dish of the day

POISSON EN PAPILOTES | \$35
Fish of the day, oven baked in a paper parcel, potato gratin, artichoke, courgette & lemon aioli

CANARD RÔTI | \$36
Oven roasted Duck, braised red cabbage, spaetzle, cranberries and port wine jus

CÔTE DE BOEUF | market price
Today's butchers cut, cafe de paris, red wine jus & duck fat potatoes

LES GNOCCHI | \$31
Pan seared gnocchi with beurre noisette, forest mushroom and truffle oil

POULET À LA CRAPAUDINE | \$33
Dijon marinated spatchcock, crushed kipfler potatoes, olives, sauce vierge and tarragon

L'AGNEAU | \$35
Confit of lamb, ratatouille, goats curd & jus

ACCOMPAGNEMENTS

Mesclun salad / Pommes frites | \$9
Blanched seasonal vegetables / Ratatouille | \$11

DESSERTS

LE MENDIANT | \$17
French bread and butter pudding with crème anglaise and vanilla ice cream

CRÈME BRÛLÉE | \$17
Chocolate Crème Brûlée with biscotti

CRÊPE SUZETTE | \$17
Crepes in a orange and cognac sauce served with vanilla bean ice cream

ORGY OF BERRIES | \$17
Our take on eaton mess - mascarpone, pavlova & seasonal berries

FROMAGE DU BERGER
Cheese of the day served with condiments
1 cheese \$17 | 2 cheese \$29 | 3 cheese \$35

