

# Le COIN BISTRO

« SHARE TO START »

## TARTE FLAMBÉE / FLAMMEKUECHE

*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>\$ 20.50</b>           |
| <b>RATATOUILLE</b> | <i>Aubergine, Spanish onion, capsicum and zucchini</i>              | <b>\$ 20.50</b>           |
| <b>SAUMON</b>      | <i>Cured salmon, Spanish onion, capers and rocket</i>               | <b>\$ 21.50</b>           |
| <b>FORRESTIERE</b> | <i>Swiss brown mushroom, shaved parmesan and truffle</i>            | <b>\$ 21.50</b>           |
| <b>PROVENÇALE</b>  | <i>Tomato, white anchovies, onion and olives</i>                    | <b>\$ 21.50</b>           |
| <b>ST TROPEZ</b>   | <i>Creole style marinated prawn, roasted garlic oil and parsley</i> | <b>\$ 21.50</b>           |
| <b>ESPAGNOL</b>    | <i>Chorizo, Spanish onions &amp; peppers</i>                        | <b>\$ 21.50</b>           |
| <b>LA ROCHELLE</b> | <i>8 or 12 mornay oysters, spinach &amp; Parmesan cheese</i>        | <b>\$37.00   \$ 56.00</b> |

## MENU DU DINER

**2 COURSE SET MENU \$69 P.P // 3 COURSE SET MENU \$89 P.P**  
**WITH OPTION OF MATCHING WINES \$39 P.P // \$58 P.P**

## LES ENTRÉES

### HUÎTRES

*Three freshly shucked Oysters with French eschalot vinaigrette*  
*« Add on oyster \$4.80 each »*

### ½ DOZ ESCARGOT À L'ALSACIENNE

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

### PÂTÉ MAISON

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

### SOUFFLÉ AUX TROIS FROMAGES

*Twice baked three cheese Soufflé with caramelised walnuts*

### TERRINE DE CAMPAGNE

*Chicken & pork terrine with Provençal herbs, tarragon and French baguette*

### SOUPE À L'OIGNON

*Classic French onion soup, gratinéed with bread & gruyère cheese*



15% surcharge applies on public holidays / \$17 bottle applies BYO wine on Tuesday, Wednesday & Thursday only

## LES PLATS

### POISSON EN PAPILOTES

*Wild QLD barramundi, oven baked in a paper bag, 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, forest mushroom and truffle oil*

### CÔTE DE BOEUF

*Today's butchers cut, cafe de paris & red wine jus, bistro potatoes*

### CÔTE DE PORC FORESTIÈRE

*Pork cutlet, mushrooms and cavolo nero*

## ACCOMPAGNEMENTS

*Mesclun Salad / Pommes Frites | \$10*

*Blanched seasonal vegetables / Ratatouille / Dauphinoise potatoes | \$12*

## DESSERTS

### L'EXOTIQUE

*Our take on the pavlova meringue, raspberry, lemon curd,  
& seasonal fruits*

### CRÊPES SUZETTE

*Flamed crepe with grand mamier sauce & ice cream*

### L'ASSIETTE DE CHOCOLAT

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

### 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*

