

# Le COIN BISTRO

*The French Mood*

## MENU DU DEJEUNER

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

### SMALL PLATES

#### HUÎTRES | \$4.80 single

Freshly shucked Oysters with French eschalot vinaigrette

#### ESCARGOT À L'ALSACIENNE | \$22 half dozen | \$39 dozen

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

#### PÂTÉ MAISON | \$24

Duck liver parfait, onion jam & home made Brioche

#### SOUFFLÉ AUX TROIS FROMAGES | \$25

Twice baked three cheese Soufflé with caramelised walnuts

#### SOUPE À L'OIGNON | \$22

Classic French onion soup, gratinéed with bread & gruyère cheese

#### LES GNOCCHI | \$26

Pan seared gnocchi with beurre noisette, forest mushroom and truffle oil

### SALADS

#### SALADE DE POULPE ET SAUCISSON | \$36

Char-grilled octopus & chorizo salad with kipfler potatoes & ruby red grapefruit dressing

#### SALADE DE MAGRET DE CANARD | \$36

Duck breast salad with Truffle dressing, French ginger bread, asparagus & kipfler potatoes



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

## LARGE PLATES

### MOULES | \$39

Steamed mussels in a bacon, chilli, tomato broth served with fries & aioli

### LES GNOCCHI | \$39

Pan seared gnocchi with beurre noisette, forest mushroom and truffle oil

## MAINS

### PLAT DU JOUR | Market Price

Chef's special dish of the day

### CÔTE DE BOEUF | \$52

220g Black Angus Eye fillet, cafe de paris, red wine jus & bistro potatoes

### POULET À LA CRAPAUDINE | \$39

Dijon marinated spatchcock, crushed potatoes, olives, sauce vierge & tarragon

## SIDES

Baguette with French butter | \$8

Mesclun Salad / Bistro fries w truffled aioli | \$10

Blanched seasonal vegetables / Dauphinoise potatoes | \$12

« Whole table only »

## BANQUET ONE | 69 pp Minimum table of two

TARTE FLAMBÉE *Your choice of the range « Excluding LA ROCHELLE »*

SOUFFLÉ AUX TROIS FROMAGES *or* PÂTÉ MAISON

SALADE DE POULPE ET SAUCISSON *or* SALADE DE MAGRET DE CANARD

LES GNOCCHI *Small Plates*

DESSERTS *Your choice of two*

## BANQUET TWO | 89 pp Minimum table of two

POULET À LA CRAPAUDINE

TARTE FLAMBÉE *Your choice of the range « Excluding LA ROCHELLE »*

SOUFFLÉ AUX TROIS FROMAGES *or* PÂTÉ MAISON

SALADE DE POULPE ET SAUCISSON *or* SALADE DE MAGRET DE CANARD

LES GNOCCHI *Small Plates*

DESSERTS *Your choice of two*

## DESSERTS

### L'EXOTIQUE | \$19

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

### CRÊPE SUZETTE | \$19

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

### L'ASSIETTE DE CHOCOLAT | \$19

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

## CHEESE

### FROMAGE DU BERGER

1 cheese \$19 | 2 cheese \$35 | 3 cheese \$45

Cheese of the day served with condiments

