

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.

GRATINÉE	Onion, bacon and gruyere cheese	\$ 25.50
SAUMON	Cured salmon, Spanish onion, capers and rocket	\$ 27.50
FORRESTIERE	Swiss brown mushroom, shaved parmesan and truffle	\$ 27.50
PROVENÇALE	Tomato, white anchovies, onion and olives	\$ 27.50
ST TROPEZ	Creole style marinated prawn, roasted garlic oil and parsley	\$ 27.50
ESPAGNOL	Chorizo, Spanish onions & peppers	\$ 27.50

SMALL PLATES

HUÎTRES | \$4.80 single

Freshly shucked Tasmanian Pacific 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

TERRINE DU JOUR | \$25

Today's homemade terrine served with condiments and artisan bread

SOUFFLÉ AU FROMAGE | \$26

Twice baked Roquefort cheese soufflé with red wine poached pear

GNOCCHI AU ROQUEFORT | \$26

Pan seared gnocchi in a creamy blue cheese roquefort sauce, leek and walnut

SOUPE À L'OIGNON | \$25

Classic French onion soup, gratinated with bread & gruyère cheese



A surcharge of 1.25% applies to all card payments / 15% surcharge applies on public holidays / 9.5% Sunday surcharge.

LARGE PLATES

PLAT DU JOUR | Market Price

Chef's special dish of the day

POISSON EN PAPILOTES | \$44

Wild QLD barramundi, oven baked in a paper bag, potato gratin, artichoke, courgette & lemon aioli

CANARD RÔTI | \$46

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

CÔTE DE BOEUF | \$49

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

POULET À LA CRAPAUDINE | \$42

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

GNOCCHI AU ROQUEFORT | \$39

Pan seared gnocchi in a creamy blue cheese roquefort sauce, leek and walnut

SIDES

Baguette with French butter | \$8

Mesclun Salad or French fries w truffled aioli | \$12

Blanched seasonal market vegetables with garlic & herbs butter | \$14

DESSERTS

APPLE TARTE TATIN | \$19

Warm apple tart with cinnamon & caramel

CRÊPE SUZETTE | \$19

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

CRÈME BRÛLÉE | \$19

Vanilla flavoured with pistachio biscotti

ESPRESSO MARTINI | \$19

Coffee, Belvedere vodka & Kahlua with a French macaroon

CHEESE

FROMAGE DU BERGER

1 cheese \$19 | 2 cheese \$29 | 3 cheese \$39

Cheese of the day served with condiments

*** We offer **BYO** wine on Wed & Thurs only - \$17 per regular bottle



www.lecoinbistro.com.au

