

## BISTRO Lunch MENU

### ENTREES

---

<b>Foie gras de canard, figue et fleur de sel GFO</b>	<b>\$35</b>
Duck liver terrine, baguette, fig jam	
<b>Coquilles Saint-Jacques</b>	<b>\$25</b>
Baked scallops, mornay sauce with roe fish	
<b>Rillettes de saumon GFO</b>	<b>\$24</b>
Roasted salmon rillettes with tarragon mayo served with baguette	
<b>Charcuterie GFO</b>	<b>\$39</b>
Saucisson, homemade pork terrine, prosciutto, pickles served with baguette	

### MAINS

---

<b>Steak-Frites, beurre maître d'hôtel GF</b>	<b>\$55</b>
Angus flank steak, fries, garlic & herbs butter	
<b>Suprême de poulet au vin jaune GF</b>	<b>\$45</b>
Slow cooked chicken supreme, Creamy mushroom and vin jaune sauce, served with potato gratin dauphinois	
<b>Petit salé aux lentilles GF</b>	<b>\$42</b>
Slow cooked pork, sausage and lentils stew	
<b>Confit de canard, pommes sautées à la graisse de canard GF</b>	<b>\$46</b>
Comfit duck leg, duck fat chat potatoes, duck jus	
<b>Truite GF</b>	<b>\$45</b>
Rainbow trout served with ratatouille and sauce vierge	
<b>Ratatouille GFO / VE</b>	<b>\$32</b>
Traditional vegetarian stew served with fries & baguette	

### LUNCH SPECIALS

---

<b>Beef Burger</b>	<b>\$32</b>
With Wagyu beef, tomato, cheese, onion jam and aioli, served with fries or green salad	
<b>Fish and Chips</b>	<b>\$32</b>
Homemade tempura Barramundi fillet, lemon and yogurt tartare sauce	
<b>Ravioli V</b>	<b>\$32</b>
Served with mushroom, leek, spinach, roasted pistachio	
<b>Salade Lyonnaise GF</b>	<b>\$28</b>
Mixed leaves salad, bacon, croutons, shallot and a poached egg	

### COIN ENFANT (Kid's Corner under 12)

---

Fish <u>or</u> Grilled Steak and Fries	\$18
Bowl of fries	\$9