

# BISTROT d'ORSAY

## DESSERT

<i>Vanilla crème brûlée</i>	\$25,00
<i>Classic pear tarte tatin roasted almond ice cream</i>	\$27,00
<i>Pistachio and white chocolate parfait with strawberry ice cream and pistachio crumble</i>	\$27,00
<i>Chocolate mousse with strawberry compote and a crisp tuille</i>	\$25,00
<i>Sorbet de Jour</i>	\$8,00



### BY THE GLASS

2020

Botrytis Semillon

Cookoothama

NSW

\$16,00

## Fromage

*Plate of three cheeses*

\$42,00

### Comté

*Produced in the Massif du Jura region of France, it is loved for its aromatic richness the texture is semi hard, and the taste is sweet and slightly nutty.*

### Saint Agur

*Produced in the village of Beauzac in the Monts du Velay. It is a double-cream blue cheese made from pasteurized cow's milk, its tangy and creamy nature are balanced with a sharp bite.*

### Buche d'Affinois

*Buche d'Affinois Produced in Loire in the Rhône-Alpes region of France. It is a beautiful smooth, creamy and delicate surface-ripened cow's milk cheese, with a buttery flavour and a mild sweetness.*

10% surcharge applies on Saturdays

❖ SINCE 1996 ❖