

BISTROT d'ORSAY

TO SHARE

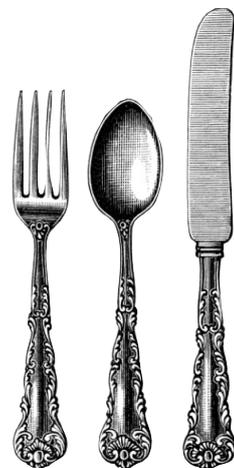
CHILLI, GARLIC AND ROSEMARY ROASTED KALAMATA OLIVES	\$16,00
HOUSE MADE BRANDIED DUCK LIVER PÂTÉ, CORNICHONS	\$30,00
CHARCUTERIE BOARD SELECTION of pâtés, terrine, cured meats & pickles (for 2 people)	\$47,00

ENTREE

PRAWNS AND SCALLOPS ST. JACQUES <i>sautéed prawns & scallops in a rich, gratinated seafood voluté</i>	\$36,00
MIDDLE EASTERN WARM QUINOA SALAD <i>with roasted cauliflower & broccoli, fresh herbs, barberries, almonds, pistachio & labna</i>	\$27,00/\$38,00
STEAK TARTARE <i>with Parmesan custard, quail egg & croutons</i>	\$37,00
CALAMARI <i>polenta dusted with rosemary salt, olive tapenade roquette & aioli</i>	\$33,00
CRISPY BERKSHIRE PORK BELLY <i>with peas, fresh garlic, tarragon & pork Jus</i>	\$36,00
GOAT CHEESE SOUFFLÉ <i>with beetroot & orange compote, frisée & walnut salad</i>	\$35,00

SIDES

Iceberg lettuce, tarragon, shallot & mustard vinaigrette	\$16,00
Wilted baby spinach	\$15,00
Roquette & Parmesan salad	\$15,00
Green beans, butter <i>sautéed</i> with toasted almonds	\$15,00
Pommes frites	\$15,00
Broccolini with olive tapenade	\$16,00



10% surcharge applies on Saturdays

SINCE 1996