

BISTROT d'ORSAY

MAIN

POTATO GNOCCHI <i>pan-fried with sautéed field mushrooms, chard hazelnuts, vincotto, truffle oil & shaved Parmesan</i>	\$45,00
RISOTTO <i>with saffron, snipped chives & fresh taleggio cheese</i>	\$48,00
LINGUINI <i>with prawns, scallops, fish & mussels, leek, tomato, chervil & roquette</i>	\$51,00
FISH OF THE DAY <i>pan fried with porcini mushrooms, anchovy & walnut tapenade & champagne buerre blanc sauce</i>	Market Price
CONFIT DUCK LEG <i>served on a bed of braised brussel sprouts in a mild mustard & duck jus sauce</i>	\$52,00
BEEF BOURGUIGNON <i>slow braised beef cheek in a red wine sauce, onion & creamy mashed potato</i>	\$57,00
COQ AU VIN <i>(blanc) French classic - braised free range chicken, button mushrooms lardons, baby potatoes in a rich white wine reduction</i>	\$48,00
VEAL SCHNITZEL <i>with a Panko and Parmesan crumb, house slaw with seeded mustard dressing</i>	\$48,00

BOUILLABAISSE

Marseilles' famous soup of prawns, scallops, fish & mussels in a saffron, tomato, fennel broth with crouton & rouille

Entrée \$41,00

Main Course \$49,00

FROM THE GRILL

PRIME GOULBURN VALLEY \$59,00

EYE FILLET

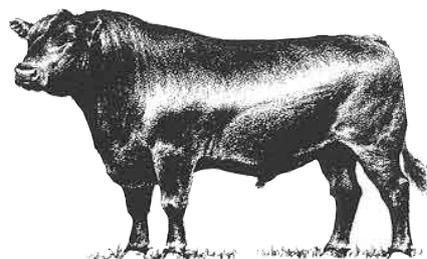
Char-grilled with bordelaise sauce hand cut chips & confit garlic

SCOTCH FILLET - grass fed \$57,00

Char-grilled - Roasted Swiss brown mushrooms, parsley & Parmesan garnish - truffle oil

STEAK FRITES \$54,00

Classic Paris favourite with café de Paris butter



10% surcharge applies on Saturdays

🌿 SINCE 1996 🌿