

La Bouitte

AUTHENTIC FRENCH BISTRO

MENU

POUR GRIGNOTER & ENTRÉES

POUR GRIGNOTER

Baguette — $10
Baguette with French butter

Huîtres de saison (A) — $7 each
Freshly shucked rock oysters with sauce mignonette

Tartare de bœuf — $29 / $49
Hand-cut raw Wagyu beef steak with traditional condiments

Terrine ou parfait — $26
House-made duck and pork terrine or duck liver parfait with condiments

Croquettes (A) — $7.50 each
Crispy croquette of ham and Gruyère or smoked trout

Assiette de saucisson — $12
Sliced artisan dry-cured pork saucisson with cornichons

Olives marinées — $10
Mixed olives marinated with citrus, garlic and Provençal herbs

Gravlax de saumon (A) — $18
Beetroot-cured salmon with crème fraîche and dill

ENTRÉES

Saint-Jacques (I) — $30
Bacon-wrapped scallops, pea purée and black pudding crumble

Escargots en persillade — $26
Snails baked with garlic, butter and parsley

Soufflé au fromage — $28
Twice-cooked cheese soufflé, blue cheese and zucchini

Soupe à l'oignon — $27
French onion soup with grilled Comté cheese croutons

LE PLAT PRINCIPAL

Plat du jour — $45
Daily special - please ask your waitstaff

Canard à l'orange — $48
Confit duck leg, classic orange glaze and potato terrine

Épaule d'agneau rôtie — $48
Slow-roasted lamb shoulder, grilled vegetables, harissa crumble and smoked jus gras

Steak frites — $58
Grilled Wagyu steak with whipped cèpe butter and French fries

Foie de veau poêlé — $42
Pan-fried calves' liver, pomme purée, witlof salad and balsamic jus

Pilaf — $40
Pearl barley pilaf with baby spinach, mushrooms and shaved Parmesan

Poisson de lagon meunière (I) — $48
Pan-seared whole flounder, capers, toasted almonds and nutty brown butter sauce

Poulet aux olives à la provençale — $49
Braised chicken with Provençal vegetables, mixed olives and pomme purée

Pièce de bœuf à partager — $130
500g grilled Wagyu steak to share, bone marrow sauce Bordelaise & pommes lyonnaises

La Bouitte

Please let us know your dietary requirements in advance.
Please note groups of 8 people or more will incur 10% service charge.
10% surcharge also applies on Sunday & Public Holiday.
Please note, vintage are subject to change without notice.

3 Course Choice Menu $87

ENTRÉE

Escargots

French onion soup

Twice-baked soufflé

MAIN

Canard à l'orange

Épaule d'agneau rôtie

Pilaf

Steak frites (+$10)

DESSERT

Crème brûlée

Île flottante

Tarte au chocolat fondant

8 Course Degustation $125

Escargots en persillade
Snails with garlic, butter and parsley sauce

Freshly shucked oysters (A)
Served with sauce mignonette

Saint-Jacques (I)
Bacon-wrapped scallops, pea purée and black pudding crumble

Poisson du jour
Fish of the day

Palate cleanser
A glass of champagne with mango sorbet

Steak frites
Wagyu steak with whipped cèpe butter and French fries

Assiette de fromages
Blue and semi-hard cheese

Tarte au chocolat fondant
Warm molten chocolate fondant with pistachio crumble and coconut sorbet

SIDES

Pear, walnut and blue cheese salad	**$20**	**Pomme purée**	**$18**
Endives braisées aux lardons	**$15**	**Pommes lyonnaise**	**$18**
Pommes frites	**$17**	**Petit pois with onion and pancetta**	**$18**
Salade de betteraves	**$20**	**Steamed green beans, vinaigrette and sliced almonds**	**$18**

DESSERT HOMEMADE

Crème brûlée à la rhubarbe **$22**
Classic baked rhubarb crème brûlée

Île flottante **$22**
Meringue floating on crème anglaise, caramel sauce and walnut crumble

Tarte au chocolat fondant **$27**
Warm molten chocolate fondant with pistachio crumble and coconut sorbet

Homemade ice cream & sorbet - 3 scoops **$21**
Sorbets: raspberry, coconut, mango and chocolate. Ice cream: vanilla

Clafoutis **$27**
Macerated cherry with freshly baked almond batter and vanilla ice cream - allow 10 minutes

Dessert gourmand **$37**
Four mini desserts: Île flottante, tarte au chocolat fondant, crème brûlée and clafoutis

Assiette de fromages **$34**
Cheese plate: white rind, blue and semi-hard cheese

Affogato **$26**
Vanilla ice cream with a shot of espresso and Frangelico

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LUNCH SPECIAL & DRINKS

LIQUORS

Grand Marnier $18

Frangelico $18

Chartreuse $18

Verveine de Vincent $18

Baileys $18

DIGESTIFS

Rockford PS Marion Tawny $22
Barossa Valley, SA - 70ml

Château Roumieu 2015 $27 / $112
Sauternes, Bordeaux - 70ml / 375ml

Domaine Vial Magnères $27
Banyuls, Gaby Vial - 70ml

WHISKYS

Laphroaig 10 years $18
Islay Single Malt Scotch

Johnnie Walker 18 years $20
Blended Scotch

Glenlivet 18 years $22
Single Malt Scotch

EAUX-DE-VIE

Calvados $18
Dupont

Marc de Bourgogne $18
Jacoulot

Armagnac 12 years $18
Loujan

Cognac VSOP $20
Frapin

LUNCH SPECIAL

Potage du jour $24
Soup of the day

Salade Landaise $41
Mixed leaves, confit duck leg, lardons, potato and green beans

Salade de saumon (A) $34
Mixed leaves, grilled salmon, egg, green beans, tomato and potato

Omelettes $27
With toasted baguette and salad - ham and cheese, goat's cheese and tomato, or mushrooms

Moules frites 1/2 kg (A) $40
Steamed mussels with fries - marinières or fromagères

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