

BISTRO DE PARIS

2 COURSES \$60 AND 3 COURSES \$65

PETIT PLATS

Ham and Cheese Croquette	14
Alto Olives	12
French Baguette, A.O.C Lescure Butter	3

ENTRÉES

Huîtres a la Sauce Mignonette (GF)* <i>Freshly Shucked Appellation Oysters, Mignonette Dressing</i> Veuve Ambal Vin Mousseaux Blanc de Blanc NV Burgundy	28/56 16/80
Tarte au Oignons <i>Warm Sweet Onion Tart, Organic Salmon, Crème Fraiche & Herbs</i> Blanc de Lys Sauvignon Blanc 2022 Loire Valley	19 16/80
Asperges Grillées <i>Grilled Asparagus, Sauce Gribiche, Glazed Merlot and Herbs</i> Blanc de Lys Sauvignon Blanc 2022 Loire Valley	16 16/80
Soupe à l'oignon <i>French Onion Soup, Gruyere Croutons</i> Cote Des Sommets Chardonnay 2022 Languedoc	19 15/75
Tartare de Boeuf (GF) <i>Apple Wood Smoked Organic Grass Fed Steak Tartare, Mustard, Capers and Confit Egg Yolk</i> Le Versant Vin de Pays D'oc Rose 2023 Languedoc Roussillon	24 16/80
Escargots à la Bourguignonne <i>Baked Burgundy Snails, Garlic and Persillade</i> Blanc de Lys Sauvignon Blanc 2022 Loire Valley	19 16/80
Soufflé Au Fromage (V) <i>Twice Baked Cheese Soufflé, Pickles and Sauce Roquefort</i> Cote Des Sommets Chardonnay 2022 Languedoc	23 15/75
Grilled Tiger Prawn <i>Char Grilled Prawn, Cafe De Paris, Curry Leaves</i> Le Versant Vin De Pays D'Oc Chardonnay 2021	22 16/80
Assiette de Charcuterie* <i>Selection of Meats, Pickles and Sour Dough</i> Blanc de Lys Sauvignon Blanc 2022 Loire Valley	38 16/80

GARNITURES

Ratatouille	14
Confit Garlic Beans	12
Pommes Frites	12
Mixed Leaf Salad	10
Paris Mash	12

PLATS PRINCIPAUX

Magret de Canard <i>Duck Breast, Confit Leg, Fruit Jam, Smoked Beet Puree and Juniper Berries</i> Cote Des Sommets Chardonnay 2022 Languedoc	46 15/75
John Dory al'a Meunière (GF) <i>Fillet of John Dory, Blood Orange, Capers and Saffron Beurre Blanc</i> William Fèvre Petit Chablis 2014 Burgundy	46 22/110
Steak Frites, Sauce Au Poivre <i>Striploin Steak, MBS 3+, Fries, Sauce Au Poivre</i> Château Ludeman La Côte Graves 2019	46 21/95
Boeuf Bourguignon (GF) <i>Slow Cooked Beef, Mushrooms, Onions, Paris Mash, Bacon and Red Wine Sauce</i> Cote Des Sommets Pinot Noir 2022 Languedoc Roussillon	46 16/80
Poitrine De Porc <i>Roast Pork Belly, Granny Smith Puree, Heritage Carrots, Lentils Du Puy and Jus</i> Blanc de Lys Sauvignon Blanc 2022 Loire Valley	41 16/80
Fricassee de Poulet <i>Bannockburn Chicken, Mushrooms, Tarragon Jus</i> Cote Des Sommets Chardonnay 2022 Languedoc	42 15/75
Herb Roasted Lamb Shoulder <i>Slow Roasted Lamb Shoulder, Smoked Eggplant Puree, Glazed Winter Vegetables and Date Jus</i> Chateau Ludeman La Cote Graves 2019 Bordeaux	52 18/90
Gnocchi à la Parisienne (V) <i>Parisian Gnocchi, Forest Mushrooms Fricassee, Petit Pois and Aged Comte</i> Blanc de Lys Sauvignon Blanc 2022 Loire Valley	38 16/80

DESSERTS

Crème Brûlée <i>Vanilla Bean Crème Brulee, Almond Tuile</i>	15
Crepe Suzette <i>Grand Marnier, Orange, Caramel and Vanilla Bean Ice Cream</i>	16
Bombe Alaska	16
Coconut Sorbet, Passion Fruit Purée, Flambé	
Assiette de Fromages <i>Cheese Selection, Condiments</i> 1 Fromage 25g - 10 3 Fromages 75g - 26 Château Le Tertre du Lys d'Or Cuvée d'Exception Sauternes (90ml)	18/90

Bistro de Paris practices responsible service of alcohol. Should you have any special dietary requirements or allergies please inform your waiter.

Please note: credit card payments incur a service fee of 1.6% and a surcharge of 15% applies on public holidays.