



La Crémillère

RESTAURANT

LE BISTROT MENU

Wednesday 5th Thursday 6th of August 2026
Wednesday 12th Thursday 13th of August 2026
\$55.00 per person

FIRST COURSE

LA SOUP A L'OIGNON

classic french onions soup

Or

MOSAIC CRUDO

tuna, scallops, salmon, pommagranate, citrus dressing

Or

CANTALOUPE & WATERMELON

feta, fresh mint, balsamic vinaigar

MAIN COURSE

LA CREMAILLERE BOUILLABAISE

saffron broth, croutons & rouille

Or

DUCK LEG CONFIT

frisee salad, beacon, crique ardechoise, green peppercorn sauce

Or

TRADITIONNAL STEAK TARTAR

pommes frites

DESSERT COURSE

FLOATING ISLAND

crème anglaise, toasted almonds

Or

MARTINI BELLE HELENE

diced pear, vanilla ice cream, toasted almond & warm chocolate sauce

**consuming raw or under cooked meat, poultry, shellfish, or eggs may increase your risk for foodborne illness, especially if you have a medical condition.*