

# BISTROT d'ORSAY

## TO SHARE

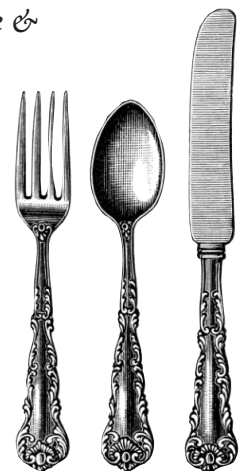
CHILLI, GARLIC AND ROSEMARY ROASTED KALAMATA OLIVES	\$12,5
HOUSE MADE BRANDIED DUCK LIVER PÂTÉ, CORNICHONS	\$19,5
CHARCUTERIE BOARD SELECTION of pâtés, terrine, cured meats & pickles (for 2 people)	\$34,5

## ENTREE

<b>CARPACCIO DUO - TUNA &amp; ATLANTIC SALMON</b> <i>mache salad with dill parsley and capers &amp; lemon aioli dressing</i>	\$23,5
<b>PRAWNS AND SCALLOPS ST. JACQUES</b> <i>sautéed prawns &amp; scallops in a rich, gratinated seafood volute</i>	\$24,5
<b>PORK BELLY</b> <i>slow roasted, crispy skin with a sweet glaze and shaved fennel, frisée salad</i>	\$23,5
<b>MIDDLE EASTERN WARM QUINOA SALAD</b> <i>with roasted cauliflower &amp; broccoli, fresh herbs, barberries, almonds, pistachio &amp; labna</i>	\$19,5/\$24,5
<b>STEAK TARTARE</b> <i>with Parmesan custard, quail egg &amp; croutons</i>	\$24,5
<b>CALAMARI</b> <i>polenta dusted with rosemary salt, olive tapenade roquette &amp; aioli</i>	\$22,5
<b>SCALLOPS</b> <i>pan seared with cauliflower purée, truffle oil &amp; crisp pancetta</i>	\$23,5
<b>GOAT CHEESE SOUFFLÉ</b> <i>with beetroot &amp; orange compote, frisée &amp; walnut salad</i>	\$22,5

## SIDES

Iceberg lettuce, tarragon, shallot & mustard vinaigrette	\$10,5
Wilted baby spinach	\$11,5
Roquette & Parmesan salad	\$10,5
Green beans, butter <i>sautéed</i> with toasted almonds	\$11,5
Pommes frites	\$10,5



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