

BISTROT d'ORSAY

MAIN

- POTATO GNOCCHI** *pan-fried with sautéed field mushrooms, chard hazelnuts, vincotto, truffle oil & shaved Parmesan* **\$36,5**
- WILD MUSHROOM RISOTTO** *with truffle oil & Parmesan* **\$36,5**
- LINGUINI** *with prawns, scallops, fish & mussels, leek, tomato, chervil & roquette* **\$44,5**
- PAN SEARED FISH** *on celeriac purée with champagne saffron beurre blanc, salmon roe, shaved fennel and herb salad, citris oil dressing (wild caught, priced as per market availability)* **Market Price**
- CONFIT DUCK LEG** *served on a bed of braised brussel sprouts in a mild mustard & duck jus sauce* **\$39,5**
- CHAR-GRILLED LAMB RUMP** *baked cannellini beans, savoy cabbage, roasted capsicum, salt bush and a rich lamb jus* **\$42,5**
- COQ AU VIN (blanc)** *French classic -braised free range chicken, button mushrooms lardons, baby potatoes in a rich white wine reduction* **\$34,5**
- VEAL SCHNITZEL** *with a Panko and Parmesan crumb, house slaw with seeded mustard dressing* **\$37,5**

BOUILLABAISSSE

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

Entrée \$32,5

Main Course \$44,5

FROM THE GRILL

- PRIME GOULBURN VALLEY** **\$48,5**
EYE FILLET
Char-grilled with bordelaise sauce hand cut chips & confit garlic
- SCOTCH FILLET - grass fed** **\$44,5**
Char-grilled - Roasted Swiss brown mushrooms, parsely & Parmesan garnish - truffle oil
- STEAK FRITES** **\$34,5**
Classic Paris favourite with café de Paris butter



Payment Processing fee of 1.8% applies to all credit cards

🌿 SINCE 1996 🌿