BISTRO DE PARIS

Festive Celebration Set Menu @75 Per Person

ENTREES

Arancini aux Champignons.

Mushroom and Green Pea Arancini, Blue Cheese Sauce and Aged Comte

or

Soufflé au Fromage (V)

Twice Baked Cheese Souffle, Oak Greens and Sauce Roquefort

MAIN COURSE

Steak Frites

Grass Fed Striploin MBS 3+, Fries and Sauce au Poivre

or

Magret de Canard

Slow roasted duck, Confit leg, heritage carrots, Mixed berry jam and Jus

or

Gnocchi ala Parisienne

Gnocchi ala Parisienne, Mushrooms, Zucchini, Petit Pois and Aged Comte

DESSERTS

Bombe Alaska, Meringue and Passionfruit Puree

or

Blood Orange Granita, Lemon Sorbet

Should you have any special dietary requirements or allergies please inform your waiter.

10% surcharge on Saturday and Sunday, 15% on public holidays.

