

BISTRO DE PARIS

6 COURSE TASTING MENU @ 99 PER PERSON

FRIDAY AND SATURDAY ONLY
WINE PAIRING @ 49 PER PERSON

ON ARRIVAL

Veuve Ambal Vin Mousseaux Blanc de Blanc NV

AMUSE BOUCHE

Tartare de Boeuf Nourri à L'herbe, Croûte Croustillante et Jaune D'oeuf Confit Grass Fed Steak
Tartare, Crispy Shell and Cured Egg Yolk

FIRST COURSE

Agnolotti Aux Petits Pois Fumés et à La Ricotta, Soubise D'oignons, Câpres et Gremolata (V)
Smoked Green Pea and Ricotta Agnolotti, Onion Soubise, Capers and Gremolata (V)

Cote Des Sommets Chardonnay 2024 Languedoc

MAIN COURSE

Filet Mignon de Boeuf Nourri à L'herbe, Purée de Chou-Fleur, Légumes au Beurre, Jus au Merlot
Grass Fed Beef Tenderloin, Cauliflower Puree, Buttered Vegetables, Merlot Jus

La Jardiniere Reserve Cote du Rhone 2023 Rhone Valley

or

John Dory "Viennoise" Orange Badiane Butter, Asparagus,
Taggiasche Olives, "Kientzheim" Noisette Butter

Roast John Dory, Orange Persillade, Asparagus, Olives and Beurre Noisette

PRE DESSERT

Granité au Champagne Rosé

Pink Champagne Granita

DESSERT

Mousse Velouté au Chocolat, Biscotti et Nougat, Passion Fruit
Velvet Chocolate Mousse, Biscotti and Nougat, Passion Fruit Puree

Le Tertre du Lys D'or Sauternes 2023 Bordeaux

PETIT FOURS

Chefs Selection of Petit Fours, Tea or Coffee

Bistro de Paris practices responsible service of alcohol.

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

10% surcharge on Saturday and Sunday, 15% on public holidays and credit card payments incur a service fee of 1.6%