

BISTRO DE PARIS

ENTREE

Tarte au Oignons 22

Warm Sweet Onion Tart, Organic Salmon, Crème Fraiche and Herbs
Cote Des Sommets Chardonnay 2024 Languedoc 16/80

Grilled Tiger Prawn 26

Char Grilled Prawn, Cafe De Paris, Curry Leaves
Louis Moreau Petit Chablis 2022 Burgundy 24/120

Soup a l'oignon 19

French Onion Soup, Gruyere Croutons
Domaine Les Cassanets Côtes Du Rhone rhone valley 19/90

Escargot à la Bourguignonne 26

Baked Burgundy Snails, Garlic and Persillade
Domaine Les Cassanets Côtes Du Rhone rhone valley 19/90

Soufflé Au Fromage (V) 28

Twice Baked Cheese Soufflé, Oak Greens and Sauce Roquefort
Cote Des Sommets Chardonnay 2024 Languedoc 16/80

Arancini aux champignons. 18

Mushroom and Green Pea Arancini, Blue Cheese Sauce and Aged Comte
Marc Bredif Vouvray Classic 2023 Loire Valley 18/90

Croquettes au Fromage 16

Ham and Cheese Croquette, Nduja Mayo, Pecorino and Herbs
Cote Des Sommets Chardonnay 2024 Languedoc 16/80

SIDES

Pomme Frites 14

Grilled Broccolini, Pecorino 14

Braised Dutch Carrots, Juniper Berries 16

Oak Greens and Vinaigrette 12

SMALL BITES

French Baguette, Lescure AOC Butter 4 PP

Alto Olives, Pickles and Lemon 11

Mushroom and Green Pea Arancini 9 (2pcs)

Ham and Cheese Croquette 9 (2pcs)

DESSERTS

Fondant au Chocolat 22

Valrhona Chocolate Fondant,
Berry Jam, Soil and Ice Cream

Crepe Suzette 18

Grand Marnier, Orange,
Caramel and Vanilla Bean Ice Cream

Crème Brûlée 16

Vanilla Crème Brûlée, Almond Crackers

Le Tertre Du Lys D'or Sauternes 2022 Bordeaux 18/80

All our Steaks are served with Pomme Frites
Choice of Sauces - Sauce au Poivre, Red Wine Jus, Cafe de Paris Butter



SCAN QR FOR MEMBERS

THANK YOU

FOR DINING WITH US

MAINS

Magret De Canard 49

Duck Breast, Confit Leg, Fruit Jam, Smoked Beet Puree and Juniper Berries
Cote Des Sommets Chardonnay 2024 Languedoc 16/80

Beef Bourguignon 48

Red Wine Braised Beef Cheeks, Mushrooms, Speck Ham, Paris Mash and Dutch Carrots
La Petit Picoron Bordeaux 2017 Bordeaux 18/90

Poitrine De Porc 46

Roast Pork Belly, Granny Smith Puree, Heritage Carrots, Lentils Du Puy and Jus
Louis Moreau Petit Chablis 2022 Burgundy 24/120

Steak Frites 49

Grass Fed Sirloin Steak, Fries, Sauce Au Poivre
La Petit Picoron Bordeaux 2017 Bordeaux 18/90

Bouillabaisse "Marseille Style" 54

Traditional Bouillabaisse, Fish, Fennel, Mussels, Prawns and Rouille Croutons.
Cote Des Sommets Chardonnay 2024 Languedoc 16/80

Lapin a'la Moutarde 48

Wild Rabbit Saddle, Root Vegetable Puree, Mushrooms and Tarragon Jus
Louis Moreau Petit Chablis 2023 Burgundy 24/120

Navarin d'agneau 46

Navarin of Lamb Shoulder, Buttered Vegetables, Cauliflower Puree and Thyme Jus
Marc Bredif Vouvray Classic 2023 Loire Valley 18/90

Gnocchi à la Parisienne (V) 42

Parisian Gnocchi, Forest Mushrooms Fricassee, Petit Pois and 36 Months Old Aged Comte
Louis Moreau Petit Chablis 2023 Burgundy 24/120

GARNITURES 14

Pomme Frites

Charred Broccolini

Mesclun Salad

Paris Mash

Please note: Bread basket \$4. 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%. Bistrot de Paris practices responsible service of alcohol.