

PETIT

BISTRO & WINE BAR

À PARTAGER

Charcuterie Board:

*Bresaola, Salami, Ham, Coppa,
Prosciutto*

Small | Medium | Large

\$16 \$22 \$26

Cheese Board:

*Comte, Brillât Savarin, Roquefort,
Brie, Crottin Goat*

Small | Medium | Large

\$18 \$26 \$32

Sourdough, Olive Oil \$6

Mixed Olives \$8

Freshly Shucked Oysters, *Lemon, Mignonette Dressing* \$12 (2pc)

Spicy Angus Beef Tartare, *Crispy Togarashi Rice Crisps* \$12 (2pc)

Hokkaido Pan Seared Scallops, *Soy Caramel, Pancetta* \$14 (2pc)

Porcini Croquettes, *Kewpie & Espelette Pepper* \$16 (2pc)

Vannella Stracciatella, Tomato Dip \$14

Duck Paté, Blueberries, Baguette \$18

Crusted Prawns, Wasabi Mayonnaise \$13

Seared Foie Gras "Soulard" \$35

GRANDE ASSIETTES

Gratinate Mushroom Cannelloni, *Truffle Sauce* \$27

150g Angus Rump, *Béarnaise, Fries* \$36

Fish of the day MP

Cucumber, Dill, Yoghurt \$12

French Fries, Aioli \$12

Grilled Green Asparagus, Parsley & Garlic Butter \$11

Crispy Potatoes, Crème Fraiche \$10

Fresh Fruit Crumble \$12

Milky Chocolate Fantasy \$15

Petits Fours \$8