

# LE BISTRO AT ON

## Le Poulet-Frites du Bistro

Roast French Chicken Served with Fries & Salad

Half \$268 / Whole \$398

## Les Entrées

Green Salad, House Dressing \$88

Foie Gras Creme Brulee, Salad, Croutons \$ 128

Octopus & Potato Salad, Tomato, Black Olives \$ 148

Lentil Soup, Grilled Foie Gras Dices, Bacon Foam \$108

Burgundy Snails and Bacon, 6 Units \$118 / 12 Units \$198

63 Eggs, Leek & Potato Sauce, Smoked Salmon \$158

Venison Terrine, Redcurrant Chutney, Brioche \$228

Oysters 6 unit, Lemon, Shallot Vinegar \$298

Mussels 'A La Marinière' \$168

## Les Plats

Prime Beef Tartare "Au Couteau" \$198

Homemade Tagliatelle, Tomato Sauce, Burrata, Basil \$168

Sicilian Cavatelli, Lobster Ragout, Garlic, Olive Oil \$248

Atlantic Hake, Sauteed Squid, Sautéed Sweet Peas \$198

Poached Egg, Potato Purée, Jambon de Paris, Truffle Sauce \$188

Chicken Wings Terrine, Wild Mushroom Risotto, Bellotta Ham \$228

Prime Beef Ribs, BBQ Sauce, Sautéed Potatoes \$268

Beef Filet, Whipped Potato, French Beans, Mushroom \$328

Roasted Deer Loin, Lentils, Herbs Salad \$288

The Ultimate Double Cheese Burger- \$188

Homemade Brioche Bun, Two 4oz Prime Beef Burger Patties,

Foie Gras, Melted Craft Cheese, Caramelized Onions,

Bordelaise Sauce with Bone Marrow

French Fries \$88

## Les Desserts

*Traditional Crème Caramel*

*Pistachio Choux, Almonds Ice Cream, Orange Zest*

*Blackberry Cake, Chestnut Chantilly, Grand Marnier Ice Cream*

*Green Tea Mousse, Yuzu Jelly, Lemon Sorbet*

\$98

## Organic Wines

### White Wine

*Vermentino-Sardegna-Meri 2015 \$390*

*Blend-Cotes Du Rhône-Chateau La Nerthe 2015 \$450*

*Gewürztraminer-Henri Weber 2015 \$490*

*Petit Chablis Sebastien Christophe 2014 \$490*

*Grüner Vetliner - Nigl - Gartling 2010 \$590*

*Roussane- Domaine Dalmeran 2016 \$660*

*Sauvignon- Gerard Fiou-Sancerre 2015 \$690*

### Red Wine

*Vin des Amis - Mas Coutelou 2015 \$390*

*Syrah, Vaucluse - Célestière 2015 \$420*

*Cabernet Franc, Bourgueil - Dyptique \$440*

*Gamay - Morgon - Anthony Thévenet 2016 \$460*

*Grenache-Vin de pays des Alpilles - Bastide \$490*

*Malbec - Uco Valley - Cuvelier \$520*

*La Syrah à Papa comme autrefois - Stephane Montez*

*Pinot Noir-Vielles Vignes -Demougeot \$790*