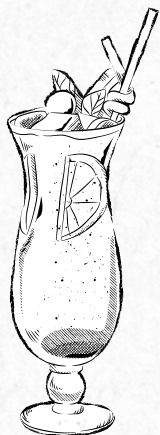


BISTRONOMIE *ok.*



Brunch Menu

CLASSICS

Sydney Rock Oysters - *Mignonette* : \$6 each

French Toast - *Fried Chicken, Tangy Green Apple Chutney* : \$30

Scrambled Eggs - *Baguette* : \$20 (Add Bacon - \$4)

Smoked Salmon Egg Benedict : \$32

Full Breakfast - *Eggs, Mushroom, Lamb Rosemary Sausage, Bacon, Grilled Tomato, Baguette* : \$35

Signature Soufflé Pancakes - *Banana, Maple Butter* : \$30

Cheese - *Potato Hash Brown, Spinach, Avocado, Bacon* : \$30

Sweet Potato Cutlets - *Spiced Avocado, Corn Salad* : \$25

Roasted Cauliflower - *Asparagus, Black Truffle Glaze* : \$35

Prawns Linguine - *Chili, Fresh Peas* : \$35

Poached Eggs - *Smoked Salmon, Avocado, Roasted Tomato on Baguette* : \$25

Bistronomie Burger - *Cheese, Tomato Jam, French Fries* : \$28

Steak Frites : \$48

Spatchcock - *Salad* : \$35

Fish of the Day : \$42



FRUITS

Winter Fruit Bowl - *Greek Yogurt, Toasted Pistachio* : \$18

APÉRITIF

Peach Bellini : \$20

Bistro Bloody Mary : \$25

French Sparkling Wine : \$20



BISTRONOMIE

FRENCH CUISINE

ok
OPEL KHAN
GROUP

SHARE

Baguette	5pp
Oyster, eschalot vinaigrette	6pp
Potato galette with leek and beetroot powder	16
Steak tartare	24
French onion soup	18
Duck leg confit ravioli, duck jus	24
Cauliflower custard, fresh pea and mint	17
Egg mayonnaise parmesan crust	16

MAINS

Roast chicken breast, carrot, saffron emulsion, red wine powder	29
Beef bourguignon, purée de pommes de terre	38
Fricassée of roasted mushrooms	32
Duck breast, confit leg tart	48

CHARCOAL GRILL

Steak frites	48
250g angus grain fed striploin, Café De Paris french fries	
Boeuf en Croûte	65
250g beef eye fillet, red wine jus mushrooms	
Spatchcock	35
Thyme and garlic infused	
Fish of the day	42
Winter greens & lemon beurre blanc	

SIDES

Winter green vegetables	10
Mixed leaves salad	10
Roasted potatoes, duck fat	10

DESSERTS

Apple Tarte Tatin	18
Banoffe	18
Mousse au Chocolat	18

COCKTAILS

Mademoiselle Fizz	18
<i>Gin, Cointreau, Lychee, Lime. Vanilla, Rose & Elderflower Tonic</i>	
Smoked Old Fashioned	18
<i>Burbon, Aromatic Bitters, House Caramel Syrup Smoked with Apple Wood</i>	
Pigalle	18
<i>Mezcal, Mandarin Liquor, Grapefruit, Passionfruit, Lime & Spicy Mango Syrup</i>	
Salted Caramel Espresso Martini	18
<i>Kraken Rum. Coffee Liquor Espresso and Salted Caramel Syrup</i>	

SPARKLING

	BY THE GLASS	BY THE BOTTLE
NV Veuve Tailhan - Blanc de Blancs	14	59
<i>Loire valley, France</i>		

ROSE WINE

	BY THE GLASS	BY THE BOTTLE
2022 - Famille De Lorgeril - Rose	13	55
<i>Cite De Carcassone, France</i>		

WHITE WINE

	BY THE GLASS	BY THE BOTTLE
Herringbone Hills - Sauvignon Blanc	12	54
<i>Marlborough, NZ</i>		
Castelli Estate 'The Sum'- Riesling	15	60
<i>Great Southern, WA</i>		
Annais Organic - Pinot Grigio	12	48
<i>Mudgee, NSW</i>		

RED WINE

	BY THE GLASS	BY THE BOTTLE
Marquis De Pennautier - Pinot Noir	14	59
<i>Pays D'oc</i>		
Chateau De Varennes - Beaujolais Village	15	68
<i>Beaujolais, France</i>		
Hentley Farm V&V - Shiraz	14	58
<i>Barossa, SA</i>		

**SUNDAY
DJ
BRUNCH**

**FROM
10 AM**

RESERVATIONS:

✉ bistronomiebyok@gmail.com
☎ 401 549 188

