

Bistrot BISOU

Christmas Banquet Menu

This is a sharing menu, where all dishes come to the table for everyone to experience.

— ENTRÉE —

'HARVESTSTACK' OYSTER

Mignonette, Lemon

CARPACCIO

Ikijime Snapper, Pickled Fennel, Fennel Pollen, Crème Fraîche

APARAGUS

Tapenade, Parsley Sauce

SCALLOP

Champagne Butter Sauce, Barley aux Fumet

— PLATS —

RIBEYE STEAK

Grain Fed, Selection of Sauces

MARKET FISH

Homardine, Fregola, Sauce Vierge

HEIRLOOM ZUCCHINI & PINE NUT PURÉE

Sage Dressing, Fried Parsley

— SIDES —

DRESSED LEAVES | DUCK FAT POTATOES | RATATOUILLE

— DESSERT —

LEMON MERINGUE TART

STONEFRUIT CLAFOUTIS TART

Chantilly Cream

luke mangan
& COMPANY
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Some items may contain or come into contact with allergens.

Bistrot BISOU

Christmas Set Menu

— APPETISER —

'HARVESTSTACK' OYSTER

Mignonette, Lemon

— ENTRÉE —

Choice of

CARPACCIO

Ikijime Snapper, Pickled Fennel, Fennel Pollen, Crème Fraîche

APARAGUS

Tapenade, Parsley Sauce

SCALLOP

Champagne Butter Sauce, Barley aux Fumet

— PLATS —

Choice of

ENTRECÔTE

Grass-Fed Scotch Filet, Sauce au Poivre

MARKET FISH

Homardine Sauce, Fregola, Sauce Vierge

HEIRLOOM ZUCCHINI & PINE NUT PURÉE

Sage Dressing, Fried Parsley

— SIDES —

DRESSED LEAVES | DUCK FAT POTATOES | RATATOUILLE

— DESSERT —

Choice of

LEMON MERINGUE TART

STONEFRUIT CLAFOUTIS TART

Chantilly Cream

luke mangan
& COMPANY



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