

BISTRO GUILLAUME

PETIT PLATS

Baker Bleu Sourdough Bread (2) (V) <i>Lescure A.O.P. Butter</i>	2.5
Huîtres à la Sauce Mignonette <i>Freshly Shucked Oysters, Mignonette Dressing</i>	6ea
Service de Caviar <i>30g Black Pearl Sterling Caviar, Blini</i>	200
Whipped Cods Roe, Herbs, Baguette	15
Alto Olives, Espelette Pepper (V)	12

ENTRÉES

Salade de Witlof (V) <i>Warm Goat Cheese Salad, Endive, Pear, Walnut, Honey and Mustard Dressing</i>	29
Soufflé au Roquefort (V) <i>Twice Baked Cheese Soufflé, Roquefort Sauce, Watercress Salad</i>	23
Tartare de Boeuf <i>Hand-Cut Organic Grass-Fed Eye Fillet, Condiments</i>	29/43
Pâté de Foie de Volaille <i>Chicken Liver Pâté, Pear Chutney, Brioche</i>	21
Escargots Persillade <i>Escargot, Garlic and Parsley Butter, Sourdough</i>	21/33
Soupe à l'oignon <i>French Onion Soup, Gruyere Croutons</i>	21
Assiette de Charcuterie <i>Charcuterie Plate, Pickles, Sourdough</i>	29
Saumon Fumé Froid <i>In-House Cold Smoked Salmon, Horseradish, Brioche</i>	26

GARNITURES (V)

Pommes Frites	8
Oak Lettuce, Vinaigrette	13
Ratatouille	14
Paris Mash	14
Spinach, Garlic	14

PLATS PRINCIPAUX

Steak Frites, Sauce Béarnaise <i>Striploin Steak 250g MBS 4+, Fries, Sauce Béarnaise</i>	53
Magret de Canard à l'Orange <i>Free Range Duck Breast, Grilled Radicchio, Orange</i>	46
Beef Bourguignon <i>Braised Beef Cheek, Speck, Mushroom, Red Wine Jus, Celeriac</i>	46
Poulet Rôti <i>Roast Bannockburn Chicken, Paris Mash, Tarragon Jus</i>	39
Moules et Frites <i>Portarlinton Mussels, Fries</i>	39
Poisson Grillé <i>Grilled Whole Baby Snapper, Sauce Vierge</i>	48
Poisson à la Meunière <i>Fish of the Day, Capers, Lemon, Golden Raisin, Parsley</i>	MP
Gnocchi à la Parisienne (V) <i>Parisian Gnocchi, Potato Cream, Mushroom, Comte</i>	39

DESSERTS

Profiteroles au Chocolat <i>Warm Profiteroles, Vanilla Bean Ice Cream, Warm Chocolate Sauce</i>	16
Crème Brûlée <i>Vanilla Bean, Almond Tuille</i>	16
Tarte Au Citron <i>Lemon Tart, Crème Fraiche</i>	20
Vacherin <i>French Meringue, Crème Chantilly, Raspberry, Passion Fruit</i>	20
Trio de Sorbets <i>Selection of Sorbet</i>	13
Assiette de Fromage <i>Cheese Selection, Condiments</i>	

1 Fromage 25g - 10 | 3 Fromage 75g - 26 | 5 Fromage 125g - 38

(V) Vegetarian

Should you have any special dietary requirements or allergies please inform your waiter.

Please note: credit card payments incur a service fee of 0.85% and a surcharge of 15% applies on public holidays.

