



Pastas

Pâtes fraîches au saumon fumé,
crème aux herbes
Smoked Salmon, fresh Spaghetti
with a Cream sauce
\$22.90

Risotto aux épinards,
champignons et Parmesan
Risotto with spinach, mixed mushrooms
& shaved parmesan
\$14.90

Pâtes fraîches aux petits légumes
Seasonal Vegetables and fresh Spaghetti
with a Tomato Salsa
\$15.90

Sides

La panier de pain
Basket of freshly baked baguette
\$6.50

Pain grillé à l'ail
Garlic bread
\$6.90

Légumes de saison sautés aux herbes et à l'huile d'olive
Stir-fried vegetables with mixed herbs and olive oil
\$10.00

Salade verte ou frites
Green salad or frites
\$6.50

Purée de pommes de terre
Mashed potato
\$6.90

Desserts

Cheese platter for two
*French Roitelet Brie, Gold medal Gympie goat cheese.
Served with freshly baked baguette and fresh fruit*
\$22.00

All desserts: \$13.90

Homemade sorbet with raspberry coulis
Classic Tarte Tatin served warm with crème anglaise and vanilla icecream
Chocolate Marquise with crème anglaise
Authentic Crème Brulée with fresh vanilla beans
Profiteroles filled with vanilla ice cream, topped with warm homemade chocolate sauce

Handmade chocolats by Boon (4 pieces)
\$12.00

DESSERT WINE

Miramar, Doux Blanc, 375ml, NSW, 2005: glass **\$8.50** / bottle **\$39.50**
De Bortoli Noble One Botrytis, Semillon, 375ml, VIC, 2005: bottle **\$61.00**

GST included - 2% credit card transaction charge
minimum payment \$ 25.00 - 10% surcharge on public holidays - only one bill per table

"The original French bistro of Sydney since 1998!"