

SUZETTE

Bistro's

HOUS- D'OEUVRES

Œuf Mimosa, Smoked Salmon | \$32/pc
Œufs, smoked salmon, dill

Escargots à la Bourguignonne | \$168
Burgundy-style snails, parsley and garlic butter

Steak Tartare | \$198
Beef tartare, capers, egg yolk, parsley

Chicken Liver Parfait, Red Onion Compote | \$128
Chicken liver parfait, red onion jam, crouton

French Onion Soup | \$158
Gratinated onion soup, gruyère cheese

Pâté de Campagne | \$188
Country terrine, mustard, cornichons

Salade Lyonnaise | \$158
Frisée lettuce, lardons, poached egg, vinaigrette

Black Olive Panisse Frits, Aioli (V) | \$108
Fried chickpea flour fritters, black olives, garlic aioli

Salade de Tomates (V) | \$138
Tomato, red onion, mixed herbs, olive oil

Broccoli Velouté (V) | \$88
Purée broccoli soup, cream

Warm Tart of Courgette, Feta and Mint (V) | \$128
Warm zucchini tart, crumbled feta, fresh mint

PLATS PRINCIPAUX

Steak frites au poivre | \$358
300g rib-eye steak, peppercorn sauce, french fries

Beef Bourguignon | \$298
Red wine-braised beef cheek, lardons, mushrooms

Salade Niçoise | \$248
Confit tuna, green beans, boiled egg, olives, potatoes, anchovies

Duck Confit with Lentils | \$238
Confit duck leg, braised lentils

Baked Camembert | \$168
Whole camembert cheese, cranberries, walnuts, honey

Salmon, Piperade | \$248
Pan-roasted salmon fillet, pepper and tomato Gascon-style

Roast Half Chicken, Sauce Champignon | \$258
Roast half yellow chicken, mushroom cream sauce

Pesto, Rigatoni, Mangetout, Potato (V) | \$158
Rigatoni pasta, basil pesto, snow peas, potatoes

Aubergine, Couscous (V) | \$168
Roast eggplant, Moroccan spiced couscous, mixed herbs

SIDES

French Fries | \$78

Macaroni Cheese Gratin | \$108
Baked macaroni pasta, gruyère, cheddar, parmesan, breadcrumbs

Mash Potato | \$78
Whipped potatoes, butter

WINE BY THE GLASS

SPARKLING

Louis Perdrier, Brut Excellence N.V. | \$78 | 328

ROSE

Saint Andrieu, Provence Rose France | \$88 | \$398

WHITE

**Laroche, Chardonnay
La Chevaliere 2004** | \$78 | \$328

**Michel Lynch, Bordeaux Classic
Sauv Blanc 2024** | \$88 | \$398

RED

Laroche, Merlot La Chevaliere 2023 | \$78 | \$328

Robert Skalli, Cabernet Sauvignon 2023 | \$88 | \$398

Laurent Dufouleur, Pinot Noir 2024 | \$108 | \$468

DESSERTS

Crème Caramel | \$78
Vanilla egg custard, caramel sauce

Dark Chocolate Mousse | \$88
Dark chocolate mousse, hazelnuts

Apple Tarte Fine | \$88

Puff pastry apple tart, vanilla ice cream

Crêpe Soufflé à la Suzette | \$118

Soufflé-filled crêpe, orange sauce, Grand Marnier

