SUZETTE

Bistrot's

HORS- 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, Aïoli (V) | $108
Fried chickpea flour fritters, black olives, garlic aïoli

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

Soup of the Day (V) | $88

Wild Mushrooms Vol au Vent (V) | $128
Puff pastry filled with mushroom ragu

PLATS PRICIPAUX

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 | $268
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 | $118
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


CAFÉ DE
TOUTOU
OOT
RUE DES
ZEYA & DANTE
BAGUETTE
RANGE's
BOULANGERIE
CANINE
PARISA