

Un dîner pour deux

Your package includes:

- Freshly baked baguette & smoked tomato butter

Charcuterie:

- House Pork Rilette;
- House Duck Liver Parfait
- House Goat Cheese Boursin
- Sun-dried tomato crackers;
- Spanish Prosciutto;
- Wagyu Bresaola;
- *La Bastide* French Saucisson; & Sopressa salami.

Choose one signature main to finish cooking:

- **Duck à l'orange**
pickled red cabbage, salad & orange duck jus; or
- **Beef Wellington**,
salad, roasted potatoes & red wine jus; or
- **Beef Chateaubriand**,
salad, roasted potatoes & red wine jus.

Choose two desserts

- **Une assiette de fromage**
French Cheeses plate
- **Tarte au citron**
lemon curd, meringue and raspberry coulis
- **Mousse au chocolat**
Chocolate mousse, hazelnut cream & peanut crumb

1 dinner package for two = \$140

Let Les Bistronomes come to you!



Most items are ready to eat while the main course requires you to finish the cooking!



With your order, you will receive a recipe card and a link to a cooking video from chef, Clément on how to finish your meal yourself.



To make an order:

1. Call Les Bistronomes on:
02 6248 8119 (Please leave a msg if no answer).

or send an email
lesbistronomes.act@gmail.com

2. Select how many packages for purchase

3. Select the date
(Pick-up from 4-5:30pm)
4. Provide credit card details for payment;

Note: Orders must be placed 24 hours prior to pick-up.



+ Wine bottle purchases:

SPARKLING WINE:

- NV Farriers Cottage (**Brut Cuvée**) SE Aust, 35
- André Delrome (**Chenin Blanc Sparkling**) 43

ROSE:

- 2017 Coeur de Cardeline Rosé Provence, Fr 48
(**Grenache, Cinsault**)
- 2018 Galoupet Le P'tit Rosé, Fr 46
(**Cinsault, Grenache**)

WHITE:

- 2017 Domaine Naturaliste "Sauvage", WA 40
(**Sauvignon Blanc (Wooded)**)
- 2016 Chaume-Arnauld Cotes Du Rhône Blanc Fr, 42
(**Marsanne, Roussanne, Viognier**)
- 2017 Domaine de l'Arjolle "Equilibre" Fr 35
(**Chardonnay**)
- 2017 Bernard Fouquet (Vouvray), Fr 45
(**Chenin Blanc**)

RED:

- 2017 Domaine Des Bonnetieres Fr 44
(**Gamay**)
- 2016 Commanderie de Preissan, Fr 40
(**Grenache, Syrah**)
- 2017 Kerralce "Olivers Harvest", ACT 42
(**Pinot Noir**)
- 2014 Domaine Berthoumieu Madiran Fr 64
(**Tannat, Cabernet Sauvignon**)
- 2017 Domaine de L'arjolle, Fr 35
(**Syrah**)

DESSERT WINE:

- 2018 Nugan Estate "Cookoothama", NSW 39
(**Botrytis Semillion**)