

# PASTIS

## MISE EN BOUCHE

### LES PETITES TARTINES

a selection of dips to share with French baguette and pain de campagne

small

\$ 8.50

large

\$ 13.50

### L'ASSIETTE de CHARCUTERIE

Cold meat platter

\$21.50

## LES FROMAGES DE FRANCE

### COMTÉ, BLEU d'Auvergne, ou Morbier

Assiette for one \$13.50 - For two \$19.50 - For three or more \$29.50

## LES ENTREES

### LA Soupe du jour

Soup of the day

\$10.50

### LA Soupe à l'oignon

French Onion soup gratinéed with croutons

\$10.50

### LA Soupe de Poisson

Fish soup with rouille, aioli and croutons

\$12.50

### LA TERRINE de CEDRIC ET SA CONFITURE d'oignons

Homemade terrine served with onion jam

\$15.50

### LES ESCARGOTS dans la Coquille

Snails, served in the shell, with pastis garlic butter

x 6

\$16.50

x 12

\$29.50

### LES CERVELLES d'agneau SAUCE CHARCUTIÈRE

Lambs' brains served with gherkins, shallots, and a creamy wholegrain mustard sauce

\$19.50

### TARTELETTE de THON

Tuna tartlet with eggplant caviar, macadamia and sundried tomato dressing

\$17.50

### Vol au Vent de la Mer au Safran

Seafood vol au vent with king prawns, scallops, mussels, cockles, squid and saffron

Entree

\$18.50

Main

\$33.50

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## LES PLATS PRINCIPAUX

### GIQOTIN D'AGNEAU AU ROMARIN

Roasted leg of lamb served with cauliflower and potato mash, roasted courgettes, lardons and rosemary jus, and garlic confit cream

\$31.50

### LE TRADITIONNEL CASSOULET TOULOUSAIN

Traditional French bean stew served with sausage, pork belly and duck confit

\$33.50

### LE POISSON DU JOUR

Fresh market fish of the day

### LE FILET DE BŒUF AUX ÉCHALOTES

Chargrilled eye fillet steak served with perla potatoes and field mushrooms 'a la persillade', with lardons and caramelised shallots jus

\$35.50

### LA COTE DE BŒUF

Ox rib served with lardons and potatoes, with a duo of bordelaise sauce and mushroom sauce

for one

\$47.50

for two

\$69.50

### ACCOMPAGNÉS PAR

Ratatouille, or sautéed mixed vegetables, or gratin dauphinois, or mesclun salad, or pommes frites

\$ 7.50

## LES DESSERTS

### CREPE SUZETTE

Citrus imbued, with Grand Marnier

\$ 12.50

### CREPE AUX POMMES ET CALVADOS AVEC CRÈME GLACÉE

Caramelized apple and calvados, served with icecream

\$ 13.50

### LA CRÈME BRULÉE À LA VANILLE ET GRAND MARNIER

Crème brulée with vanilla and grand marnier

\$ 11.50

### MOUSSE AU CHOCOLAT AVEC SA TUILE

Chocolate mousse served with cream and tuile biscuit

\$ 10.50

### LES PROFITEROLES MAISON

Homemade profiteroles filled with vanilla icecream, topped with chocolate sauce

\$ 12.50