

BISTRO  
& BAR

# WHALEBRIDGE

OPEN  
7 DAYS-LATE

## FRUITS DE MER

SYDNEY  
ROCK OYSTERS  
with mignonette  
7ea

CRUMBED YAMBA  
PRAWN SANDWICH  
Sauce remoulade  
18

TIGER PRAWNS  
Unpeeled,  
Marie Rose sauce  
32

FRUITS DE MER  
Half Lobster, rock oysters,  
tiger prawns, scallop crudo  
160

## SPÉCIALITÉS MAISON

MOULES À LA NORMANDY Steamed mussels, cider blanquette..... 38  
OSSETRA CAVIAR 30G 30g, crème fraîche, chives, pomme de terre..... 180  
GRILLED WHOLE LOBSTER Sauce au homard..... MP

## BREADS

FRENCH BAGUETTE Cultured butter ..... 10  
FRENCH ONION DIP Crostini..... 16  
ORTIZ ANCHOVIES Cultured butter, grilled baguette ..... 26

## CHARCUTERIE

MT ZERO OLIVES..... 10  
JAMBON DE PARIS .....14  
LP'S SAUCISSON SEC..... 16  
JAMBON CRU ..... 18  
All 3..... 48

## ENTRÉES

FRENCH ONION SOUP Gruyère crouton ..... 21  
CHICKEN LIVER PÂTÉ Baguette, chutney..... 25  
SOUFFLÉ AU COMTÉ Twice-baked soufflé, 18 month Comté..... 25  
SALT BAKED BEETROOT Fromage blanc, truffe..... 26  
STEAK TARTARE Smoked dijon, grilled baguette..... 27  
LES CALAMARS Flash fried squid, aioli..... 28  
GRAVLAX SALMON CLASSIQUE Sauce gribiche ..... 28

## PLATS PRINCIPAUX

BURGER MAISON Angus patty, Gruyère, French onion mayo, dill pickle, French fries ..... 34  
GNOCCHI À LA PARISIENNE Swiss Brown mushrooms, comté..... 38  
POULET RÔTI Bannockburn half chicken, cotechino cassoulet..... 38  
POISSON ET FRITES Gurnard, gribiche, French fries..... 38  
BEEF BOURGUIGNON PITHIVIER Pomme puree ..... 42  
GRILLED JOHN DORY Clams in lobster sauce ..... 46  
STEAK FRITES 280G Cape Grim Sirloin, Café de Paris, French fries..... 59  
SOLE MEUNIÈRE Baked whole, brown butter parsley sauce..... 65

## GARNITURES

SALADE COMPOSEE Smoked chicken, comté, herbes..... 18/28

SALADE Soft leaves, dijon vinaigrette..... 15  
HARICOTS VERTS AMANDINE Green beans, toasted almonds..... 16

FRITES French fries, herbes de Provence..... 16  
POMME PURÉE Dutch cream potato, cultured butter ..... 16