

# BISTROT PLUME

RESTAURANT & CAFÉ

4-course chefs menu 85  
5-course chefs menu 95

## snacks/entrees

olives and pickles	7
croquettes (3)	12
salami	12
chicken liver parfait	13
duck/pork rilette	16
jamón 40g (36 month ibérico)	22
charcuterie to share	40
steak tartare	19/28
garlic snails (6)	17

## hot and cold seafood

oysters natural	4/ea
beetroot cured salmon	18
fried school prawns	14
chargrilled octopus	16
grilled bugs (2)	19
garlic/parsley butter	

## mains

plat du jour  
mp

house made gnocchi  
roasted summer vegetables  
drysdale goats cheese, basil  
24

fish of the day  
34

bouillabaisse  
38

steak frites  
(300g scotch fillet)  
café de paris butter  
40

## to share

roasted duck breast  
spiced orange glaze  
75

bone-in ribeye (750g)  
90

(shared meals are served with duck  
fat potatoes and a green salad)



## sides to share

shoestring fries	8
green salad	8
chargrilled zucchini	8
italian cole slaw	9
potato purée	9
duck fat potatoes	9

## dessert/cheese

trio of sorbet  
12

hazelnut & cherry clafoutis  
vanilla ice cream  
(allow 25 minutes)  
16

creme brûlée  
16

dark chocolate mousse  
summer berries, praline  
16

fromage (100g)	22
affogato	16