

# HAIG<sup>RD.</sup> BISTRO

## LES ENTRÉES

### HUÎTRES

Three freshly shucked Oysters with French eschalot vinaigrette  
<< Add on oyster \$4.50 each >>

### 1/2 DOZEN ESCARGOT À L'ALSACIENNE

Sizzling hot snails out of shell with a garlic herb butter broth & bread

### POITRINE DE PORK CONFIT

Slowly roasted Pork Belly with pumpkin purée, toffee apple & compote

### SOUFFLÉ DU JOUR

Twice baked Cheese Soufflé of the day

### RAVIOLE DE LA MER

Seafood Ravioli, pea purée, crustacean sauce & herbs

## LES PLATS

### POISSON DU JOUR

Sous vide Ōra King Salmon with Provençal tomato, black garlic, olives & anchovy

### CANARD RÔTI

Oven roasted duck, braised red cabbage, speatzle, cranberries & port wine jus

### POULET À LA CRAPAUDINE

Dijon marinated spatchcock, crushed potatoes, olives, sauce vierge & tarragon

### LES GNOCCHI

Pan seared gnocchi with beurre noisette, sage & white asparagus blanches

### CÔTE DE BOEUF

Today's butchers cut, café de paris & red wine jus, bistro potatoes

## LES DESSERTS

### CRÊPES SUZETTE

Flamed crepe with grand marnier sauce & ice cream

### L'ASSIETTE DE CHOCOLAT

Chocolate parfait, white chocolate mousse, chocolate soil, pistachio & raspberry gel

### L'EXOTIQUE

Our take on the pavlova meringue, raspberry, lemon curd, fruit de la passion & biscuit maison

### FROMAGE DU BERGER

Cheese of the day served with condiments

## ACCOMPAGNEMENTS

Mesclun Salad / Bistro fries w truffled aioli | \$9  
Blanched seasonal vegetables / Dauphinoise potatoes | \$11

**2 COURSE SET MENU \$59 P.P // 3 COURSE SET MENU \$73 P.P**  
**WITH OPTION OF MATCHING WINES \$32 P.P // \$45 P.P**

15% surcharge applies on public holidays / \$15 bottle applies BYO wine on Wednesday & Thursday only

