

Les Boissons

VINS AU VERRE ~ BY THE GLASS

NV	Charlot-Tanneux 'Harmonie' (100ml)	Champagne	21.5.-
NV	Isola Prosecco (120ml)	Veneto	13.-
'16	Koerner Watervale Riesling	Clare Valley	13.-
'15	Wine Farm Pinot Blanc	Gipps. Vic	14.5.-
'16	Bobar Chardonnay	Yarra Valley	13.-
'13	Frentana 'Donna Greta' Pecorino	Abruzzo	16.-
'14	Pignier 'À la Percenette' Chardonnay	Jura	21.-
'16	Chalmers 'Rosato' Sagrantino/Aglianico Rosé	Heathcote	13.-
'15	Mas Jullien Coteaux du Languedoc Rosé	Languedoc	17.-
'13	Hochkirch 'Villages' Pinot Noir	Henty	13.-
'15	Delesvaux Anjou Cabernet Sauvignon	Loire Valley	14.-
'15	Olek Bondonio Barbera d'Alba (magnum)	Piedmont	17.5.-
'13	D.Ventura 'Viña Caneiro' Mencía	Galicia	15.-
'15	Cantina Giba 'Carignano del Sulcis'	Sardinia	13.5.-
'15	Syrahmi 'Demi' Shiraz	Heathcote	12.5.-

LIGHT REFRESHMENTS ~ POUR LES PETIT JOUEURS

Badoit verte ~ sparkling water (750ml)	10.5.-
Evian ~ still water (750ml)	10.5.-

APÉRITIFS

Lillet Blanc	13.5.-
Chinati Vergano Vermouth	16.-
Jean Boyer Pastis de Campagne	12.5.-
Le Spritz ~ Elderflower Wine, Rondò, MGC, cucumber & salt	15.-
Gentiane de Lure & tonic ~ Provençal mountain bitters & tonic	12.-
Dry & Dry ~ Dolin vermouth & ginger ale	12.-
Suédois Dolin La Marque Centenaire	12.-
Laurent Cazottes Liqueur de Prunelle ~ Sloe berry liqueur	16.-

COCKTAILS

French 75 ~ Sparkling, Gin & lemon	19.5.-
Le Negroni ~ Gin, Amaro Montenegro, Campari & Absinthe	21.5.-
The Side Car ~ Cognac, Cointreau & lemon	20.5.-
Mon Chéri ~ Sloe Gin, cherry & sparkling	21.5.-
Whisky Sour Cerise ~ Whiskey, Maraschino & lemon juice	20.5.-
Vesper Martini ~ Gin, Vodka & Lillet Blanc	22.5.-
Madame Grey ~ Vodka, Earl Grey Tea, Rin Quin Quin	24.5.-

BEER

Bridge Road Chestnut Pilsner ~ 5%	11.-
McKay Lager ~ 4.5%	9.5.-
Arcobräu Pilsener ~ 4.9%	11.-
Cavalier Pale Ale ~ 4.7%	9.5.-
Jopen 'Hoppenbier' Blond Ale ~ 6.8%	14.-
Exit Saison ~ 6.2%	12.-
Chimay Tripel Blanche ~ 8%	18.-
Gavroche Sur Lie Red Ale ~ 8.5%	15.-
Mornington Brown Ale ~ 5%	9.5.-
Prickly Moses Light Ale ~ 2.9%	6.5.-

SWEET WINES

'15 Les Enfants Sauvages Muscat de Rivesaltes (60ml)	Roussillon	14.-
NV Espelt 'Airam' Grenache	Emporda	12.-
NV Chinati Vergano Barbaresco Chinato	Piedmont	18.-



La Carte

TO BEGIN

Marinated olives, house-made pickles	8.5.-
Spanner crab, avocado, brioche & salmon pearls	11.-ea
Anchovy toast, guanciale & Espelette	7.-ea
Millionaires sandwich	21.-
Oysters	
~ Natural or with Horseradish & Bottarga	4.5.-ea
Saloon Caviar	
~ Yasa Sturgeon Caviar	90/110/130.-
~ Yarra Valley Salmon Caviar	25.-

TO CONTINUE

House made charcuterie plate	18/29.-
'Conservas Emilia' Garfish, onions, smoked garlic, sourdough	24.-
Roast cauliflower steak, 'Saloon de Paris' butter	15.-
Whipped cod roe, warm potato blini & salmon pearls	21.-
Salad of burrata, stone fruits, basil & hazelnut	23.-
Lightly cured Kingfish, cultured cream, fennel & cucumber	19.-
Cape Grim hanger tartare, truffle & crisps	24.-
Tomato salad & fresh sheep's curd	15.-
Raw tuna, oyster cream, buttermilk & apple vinegar	22.-
Smoked tongue, soured cream & onion	17.5.-

Steak ~ Bifteck

Our selection includes grass, grain & biodynamically raised animals from Tasmania & Victoria. Dry-aged in the traditional manner and hand cut daily by our butcher.

900g Dry-aged Cape Grim club steak	92.-
700g Dry-aged Cape Grim 'Côte de bœuf', for two	79.-
300g Cape Grim porterhouse, onions & green sauce	38.5.-
Wagyu steak frites, Roquefort butter	38.-

AND MORE

Free-range chicken, borlotti beans, cipollini & artichokes	36/62.-
Simply roasted whole fish, Sauce Vierge	Market Price
1/2 Kilo of Spring Bay Mussels	34.5.-

ON THE SIDE

Hand cut chips	11.-
Gem lettuce, Manchego & white anchovy	11.-
Whole-baked pumpkin in seaweed butter	12.5

CHEESE

Housing an array of the finest seasonal farmhouses cheeses from both Europe & Australia, our talented cheesemongers at Spring Street Cheese Cellar mature wheels until they are perfect and ready to eat.

Chaource, Burgundy, France ~ 50g	15.-
Affidéllice, Burgundy, France ~ 50g	16.-
Wyngaard Gouda, Woerden, Netherlands ~ 50g	16.-
Holy Goat, Sutton Grange, Central Victoria ~ 50g	16.-
Prom Country 'Venus Blue', Moyarra, South-Gippsland ~ 50g	16.-
Selection of three 75g / five 125g	25/35.-

DESSERT

Our Gelato

Massimo Bidin of Gelateria Primavera churns small batches of gelato for us daily, using the freshest and best ingredients whether it's hazelnuts from Piedmont, organic local strawberries or the pure, milkiness of Saint David's cream in our fior di latte.

Gelato coupe	12.-
Crème caramel	14.5.-
Glazed Bosc pear, Armagnac cream & gingerbread	14.5.-
Today's fruit tart, clotted cream	14.5.-
Madeleine filled with salted caramel (12 minutes)	4.-

* An additional 15% surcharge is applied on Sundays & Public Holidays

FRENCH SALOON Bar & Bistro

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