

Les Boissons

VINS AU VERRE ~ BY THE GLASS

PÉTILLANT 100ml

NV Doyard Cuvée Vendémiaire Blanc de Blancs <i>Champagne</i>	21.-
NV Taille aux Loups Brut Tradition..... <i>Loire Valley</i>	15.-
NV Arnaces Prosecco..... <i>Friuli, Italy</i>	14.5.-

SHERRY & MADEIRA 60ml

Gutierrez Colosia Fino..... <i>Jerez</i>	9.-
El Maestro Sierra Amontillado..... <i>Jerez</i>	10.5.-
Pennyweight 'La Serena' Oloroso..... <i>Beechworth</i>	11.5.-

BLANC

'17 Meyer-Fonné Réserve Riesling..... <i>Alsace</i>	17.-
'16 Dr Loosen Pinot Blanc..... <i>Mosel</i>	13.-
'17 Corymbia Chenin Blanc..... <i>Swan Valley</i>	15.-
'16 Les Cadoles 'à Marcel' Mâcon Chardonnay... <i>Burgundy</i>	18.-
'17 Cochon Volant Viognier blend..... <i>Languedoc</i>	13.5.-

ROSÉ

'18 Vinoque Nebbiolo..... <i>Yarra Valley</i>	14.-
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ROUGE

'18 Two Tonne Tasmania Pinot Noir..... <i>Tamar Valley</i>	16.-
'17 Jane Eyre Pinot Noir..... <i>Mornington Pen.</i>	19.-
'16 Veronica Ortega 'Quite' Mencia..... <i>Bierzo</i>	13.-
'17 Ferrand 'Mistral' Grenache blend..... <i>Sth Rhône</i>	14.-
'16 Giuseppe Mascarello Dolcetto d'Alba..... <i>Piedmont</i>	18.-

APERITIFS

Labouc Floc de Gascogne Blanc 60ml.....	13.-
Henri Bardouin Pastis 30ml.....	10.-
Rin Quin Quin à la Pêche 45ml.....	10.-
Gentiane de Lure & tonic ~ Provençal mountain bitters & tonic.....	12.-

VERMOUTH

Cocchi Americano 60ml.....	11.5.-
Dolin Blanc de Chambéry 60ml.....	10.-
Maidenii Sweet 60ml.....	10.5.-

COCKTAILS

French Negroni - Dolin bitter, Mattei Vermouth, Generous Gin.....	18.5.-
Le Tonic de Saloon - Animus Gin, lemon, honey, rosemary.....	20.5.-
La Chouquette - Whiskey, Montenegro & walnut bitters.....	19.5.-
Dark & Stormy - Dark Matter Rum, ginger beer, fresh lime.....	18.-

BEER

Foreigner 'Silent Hunter' Czech Pilsner ~ 4.8%.....	11.5.-
Sailor's Grave 'Southern Right' Ale ~ 4.7%.....	9.5.-
Bridge Road Pale Ale ~ 4.8%.....	10.5.-
Rodenbach 'Grand Cru' ~ 8.0%.....	14.5.-
Boatrockers Saison ~ 6.3%.....	11.-
De Ranke 'XX Bitter' Belgian Ale ~ 6.2%.....	14.5.-
Prickly Moses Light ~ 2.9%.....	6.5.-

SWEET WINES 60 ML

'15 Château de Birot Cadillac Sém./Sauvignon..... <i>Bordeaux</i>	13.-
'08 Jolly Ferriol Muscat de Rivesaltes..... <i>Roussillon</i>	15.-

Lunch plans? Try our Menu Déjeuner

MONDAY - FRIDAY 12 NOON-3PM

2 COURSES..... 49.-

3 COURSES..... 59.-



La Carte

TO BEGIN

Marinated olives, house-made pickles.....	8.5.ea.-
Garfish toast, pickled onion & Espelette.....	8.ea.-
Baked Comté gougères, smoked garlic cream.....	12.-

Oysters

~ Natural or with horseradish & bottarga.....	4.5.ea.-
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Saloon Caviar selection ~ served with warm potato blini

~ Polanco Sturgeon, Oscietra Grand Reserve (30g).....	150.-
~ Yarra Valley Salmon Caviar (30g).....	32.-
~ Yarra Valley Golden Brook Trout Caviar (30g).....	32.-

TO CONTINUE

Grilled king prawn, brown butter & sweet ginger.....	14.ea.-
House-made charcuterie plate.....	24./33.-
Heritage tomato, black sesame, chickpeas & basil.....	19.5.-
Wagyu carpaccio, tomato vinegar, horseradish & anchovy.....	26.5.-
Whipped cod roe, warm potato & horseradish blini.....	26.-
Foie Gras & chicken liver parfait, golden raisins.....	26.-
Burrata curds, glazed fig, beetroot & hazelnut.....	25.-
French Saloon steak tartare.....	27.-
Spencer Gulf Kingfish, green tomato, cucumber & horseradish.....	23.5.-

Steak ~ Biftek

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

700g Dry-aged Cape Grim 'Côte de bœuf'.....	90.-
Steak frites, Roquefort butter.....	42.-
350g Sher Wagyu 'Entrecôte' MB7+.....	65.-

AND MORE

Roasted free range chicken, potato aioli, sauce persillade.....	40./76.-
Roasted fillet of John Dory, zucchini, shellfish sauce.....	46.-
800g slow-roasted lamb shoulder, braised peppers, black olives.....	78.-

ON THE SIDE

House green leaves & herb salad, moscatel vinegar.....	11.-
Cosberg and celery salad, buttermilk dressing.....	13.5.-
Hand-cut chips.....	11.-

Four course Saloon menu 70pp.-
With matching drinks..... 110pp.-

CHEESE - served with fresh honeycomb & sesame lavosh

Brillat-Savarin, Burgundy, France ~ 50g.....	15.-
Pyramide, Loire Valley, France ~ 50g.....	15.-
Persillé de Chèvre, Ile de France, France ~ 50g.....	15.-
Tomme de Brebis Chèvre, Ariège, France ~ 50g.....	15.-
Comté Grande Réserve ~ 40 months, Jura, France ~ 50g.....	16.-
Selection of three 75g/ five 125g.....	25./35.-

DESSERT

Gelato coupe.....	12.-
Crème caramel.....	14.5.-
Today's fruit tart, clotted cream.....	14.5.-
Yoghurt cream, blueberries, sorrel granita.....	12.-
Madeleine filled with salted caramel (12 minutes).....	4.-

Please note, all credit card payments will incur a processing fee of up to 1.8%

FRENCH SALOON Bar & Bistro

First Floor, 46 Hardware Lane, Melbourne +613 9600 2142