

# Les Boissons

## VINS AU VERRE ~ BY THE GLASS

### PÉTILLANT 100ml

NV Doyard Cuvée Vendémiaire Blanc de Blancs... <i>Champagne</i>	23.-
14 Perrault-Jadaud Chenin Blanc Vouvray..... <i>Loire Valley</i>	16.5.-
NV Arnaces Prosecco..... <i>Friuli, Italy</i>	14.5.-

### SHERRY & MADEIRA 60ml

Gutiérrez 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 Koehler-Ruprecht Kabinett Trocken Riesling..... <i>Pfalz</i>	15.-
'16 Dr Loosen Pinot Blanc..... <i>Mosel</i>	14.-
'16 Patrice Colin Chenin Blanc..... <i>Loire Valley</i>	16.-
'16 Taturry 'Applewood' Chardonnay..... <i>Mornington</i>	18.-
'17 Cochon Volant Viognier blend..... <i>Languedoc</i>	13.5.-

### ROSÉ

'18 Thousand Candles Pinot Noir..... <i>Yarra Valley</i>	14.-
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### ROUGE

'17 Giachino Gamay/Mondeuse..... <i>Savoie</i>	16.-
'18 Chapel Juliéna Gamay..... <i>Beaujolais</i>	21.-
'18 Dappled Syrah blend..... <i>Yarra Valley</i>	14.-
'18 Koerner Cabernet blend..... <i>Clare Valley</i>	13.-
'15 Pievalta Montepulciano..... <i>Marche</i>	16.-

### 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.-
Morrison Brewery Pale Ale ~ 5%.....	10.-
Rodenbach 'Grand Cru' ~ 8.0%.....	14.5.-
Boatrocker 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.-
'17 Keller Rieslaner Auslese..... <i>Rheinhessen</i>	20.-

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.-
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

Bone marrow on toast, parsley & cabernet vinegar.....	14.-
House-made charcuterie plate.....	24./33.-
Heritage tomato, white anchovy & smoked ricotta.....	19.5.-
Whipped cod roe, warm potato & horseradish blini.....	26.-
Foie Gras & chicken liver parfait, golden raisins.....	26.-
Burrata curds, glazed fig, beetroot & witlof.....	23.-
French Saloon steak tartare.....	27.-
Raw scallop carpaccio, roasted lemon, mignonette & bottarga.....	19.-
Spencer Gulf kingfish, blackberry, cucumber & pink pepper.....	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.-
500g Robbins Island 'Vintage' Wagyu - Club Steak.....	69.-

## AND MORE

Roasted free-range chicken, forest mushrooms & artichoke.....	40./76.-
Roasted fillet of John Dory, confit fennel & shellfish sauce.....	46.-
French Saloon duck cassoulet	
<i>Roasted breast, confit leg, smoked hock &amp; Lyonnaise (for two)</i> .....	70.-

## ON THE SIDE

House green leaves & herb salad, moscatel vinegar.....	11.-
Cosberg and celery salad, buttermilk dressing.....	13.5.-
Romanesco broccoli, white almond cream.....	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.-
Tomme à Lulu, Poitou-Charentes, France ~ 50g.....	15.-
Fourme d'Ambert, Auvergne, 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