

# Les Boissons

## VINS AU VERRE ~ BY THE GLASS

### PÉTILLANT 100ml

NV Doyard Blanc de Blancs Brut .....	Champagne	21.-
NV Daosa Natural Réserve.....	PiccadillyVal.	15.5.-
NV Arnaces Prosecco.....	Friuli, Italy	14.5.-

### SHERRY & MADEIRA 60ml

Gutiérrez Colosia Fino.....	Jerez	9.-
Pennyweight 'La Serena' Oloroso .....	Beechworth	11.5.-

### BLANC

'18 Clos de Tue-Bœuf 'Le P'tit Blanc' Sauvignon..	Loire Valley	15.5.-
'17 Patrice Colin Chenin Blanc .....	Loire Valley	16.-
'17 Stadt Krems Grüner Veltliner .....	Kremstal	14.-
'17 Kirks Chardonnay x Curly Flat .....	Macedon	13.-
'17 P-Y Colin-Morey Combottes Pernand Verg. ....	Burgundy	37.-
'18 Minim 'Colbinabbin' Fiano .....	Heathcote	14.5.-

### ROSÉ

'18 Mas de Libian 'Buve Z'en' Grenache blend .....	Rhône Valley	15.-
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### ROUGE

'15 Amen Break Pinot Noir.....	Central Otago	15.-
'18 Joshua Cooper 'Spring' Pinot Noir.....	Macedon	17.5.-
'16 Roches Neuves Saumur-Champ. Cab. Franc.....	Loire Valley	19.5.-
'15 Daniel Landi 'El Reventón' Garnacha.....	Castilla y León	38.-
'17 Barouillet Bergecrac Malbec/Cabernet blend...	Sth West	13.-
'17 Más Que Vinos 'La Meseta' Tempranillo.....	La Mancha	14.-

### 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 Bianco 60ml.....	12.5.-
Dolin Blanc de Chambéry 60ml.....	10.5.-
Mattei Cap Corse Reserve Rouge 60ml.....	12.5.-

### COCKTAILS

Cappelletti Sour - Red grapefruit liquor, vodka, lemon, egg white...	18.5.-
When In Rum - Pampero Blanco, orange, lemon, spiced syrup.....	21.-
La Chouquette - Whiskey, Montenegro & walnut bitters.....	19.5.-
Tonton Philippe - Calvados, Le Birlou ( <i>Chestnut</i> ), soda .....	22.-

### BEER

Foreigner 'Silent Hunter' Czech Pilsner ~ 4.8%.....	11.5.-
Akasha 'Freshwater' Pale Ale ~ 5.2% .....	10.5.-
Rodenbach 'Grand Cru' ~ 8.0%.....	14.5.-
Saison Du Pont ~ 6.5%.....	13.5.-
Green Beacon 'Windjammer' IPA ~ 6%.....	12.5.-
Prickly Moses Light ~ 2.9%.....	6.5.-

### SWEET WINES

'15 Château de Birot Cadillac Sém./Sauv (90ml).....	Bordeaux	13.-
'08 Jolly Ferriol Muscat de Rivesaltes (90ml).....	Roussillon	15.-
'17 Keller Rieslaner Auslese (60ml) .....	Rheinhessen	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, artichoke (3pc) .....	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, caper & cabernet vinegar .....	14.-
House-made charcuterie plate .....	24./33.-
Whipped cod roe, warm potato & horseradish blini.....	26.-
Burrata curds, sweet & sour onions, pinenuts & radicchio.....	23.-
French Saloon steak tartare.....	27.-
Raw scallop carpaccio, roasted lemon, mignonette & bottarga.....	19.-
Spencer Gulf kingfish, pickled mussel, celery & Pernod .....	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.-
300g Sher Wagyu Striploin mb7+, Sauce Bordelaise .....	69.-

## AND MORE

Roasted free-range chicken, forest mushrooms & artichoke.....	40./76.-
Roasted fillet of flathead, borlotti beans, mussels & goddess sauce.....	44.-
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.-
Brussels sprouts, almond miso, smoked ricotta salata .....	13.5.-
Cauliflower & celeriac gratin.....	13.5.-
Hand-cut chips.....	11.-

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

## CHEESE - served with fresh honeycomb & sesame lavosh

Cabri Romain, Poitou-Charentes, France ~ 50g.....	15.-
Epoisses, Burgundy, France ~ 50g.....	15.-
Brillat Savarin, Burgundy, France ~ 50g.....	15.-
Persille de Chèvre, Île de France, France ~ 50g.....	16.-
Comté Grande Réserve, Jura, France ~ 50g.....	16.-
Selection of three 75g / five 125g.....	25./35.-

## DESSERT

Chocolate marquise, Armagnac custard & hazelnut.....	14.5.-
Gelato coupe.....	12.-
Crème caramel.....	14.5.-
Today's fruit tart, clotted cream.....	14.5.-
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

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