

Les Boissons

VINS AU VERRE ~ BY THE GLASS

PÉTILLANT 100ml

NV Jacquesson Cuvée '741'	Champagne	25.-
NV Vaporetto Prosecco Brut.....	Veneto	13.5.-

SHERRY & MADEIRA 60ml

Equipo Navazos 'I Think' Manzanilla	Jerez	9.-
'15 Cota 45 'Agostado Raya' Oloroso 120ml.....	Jerez	14.5.-

BLANC

'19 Arfion Pinot Grigio.....	Yarra Valley	15.-
'18 Wagner Stempel Kabinett Riesling.....	Rheinhessen	19.-
'18 Patrice Colin Chenin Blanc.....	Loire Valley	16.-
'16 Nicolas Badel Saint-Joseph Blanc.....	North Rhône	28.-
'18 Patrick Sullivan Chardonnay	Gippsland	18.-
'17 Billaud-Simon Chablis.....	Burgundy	23.-

ROSÉ

'18 Copains Comme Poissons Gren/Cins.....	Corsica	14.5.-
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ROUGE

'18 Timo Mayer 'Bloody Hill' Pinot Noir.....	Yarra Valley	15.5.-
'18 Daniel Bouland Morgon Gamay.....	Beaojalais	21.-
'18 Syrahmi 'Demi' Shiraz.....	Heathcote	14.-
'18 Gentle Folk Merlot.....	Adelaide Hills	17.-
'16 Gramenon 'La Sagesse' Côtes-du-Rhône.....	South Rhône	35.-
'18 Iuli 'Umberta' Barbera.....	Piedmont	16.5.-

APERITIFS

Henri Bardouin Pastis 30ml.....	10.-
Rin Quin Quin à la Pêche 45ml.....	10.-
Niepoort White Port & Strangelove lemon soda.....	12.-

VERMOUTH

Cocchi Americano Aperitivo Bianco 60ml.....	12.5.-
Dolin Blanc de Chambéry 60ml.....	10.5.-
Maidenii Sweet 60ml.....	10.5.-
Mattei Cap Corse Reserve Rouge 60ml.....	12.5.-

BEER

McKay Lager ~ 4.5% 330ml.....	9.5.-
Akasha 'Freshwater' Pale Ale ~ 5.2%.....	10.5.-
Rodenbach 'Grand Cru' ~ 6.0%.....	14.5.-
Boatrockers Stout ~ 6.1%.....	12.-
Bentspoke 'Easy' Cleansing Ale ~ 3.2%.....	6.5.-

SWEET WINES

'17 Sablonettes 'Fleurs d'Erable' Chenin Blanc.....	Loire Valley	16.-
'15 Bernardins Muscat Beaugues de Venise.....	Sth Rhône	15.-

La Carte

TO BEGIN

Warm, marinated Mt Zero olives	8.5.-
Padron peppers, Piment d'Espelette.....	10.-
Baked Comté gougères, smoked garlic (3pc).....	12.-
Anchovy, red pepper & lardo on toast	9.ea.-

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 Rainbow Trout caviar (30g).....	32.-

TO CONTINUE

House-made charcuterie plate	24./33.-
Whipped cod roe, salmon caviar, warm potato blini (4pc).....	26.-
Raw scallop, blackberry, sorrel & horseradish	23.-
Beetroots, Ossau Iraty, candied walnuts & nasturtium oil.....	19.-
Spencer Gulf kingfish, oyster emulsion, cucumber & pink peppercorn.....	23.5.-
Tomato salad, white anchovy, spiced bread & black olive.....	23.-
French Saloon steak tartare.....	27.-
Raw & grilled heritage zucchini, goats curd, pistachio vinegar & chickpea.....	22.-

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'	94.-
Steak frites, Roquefort butter	43.-
300g Sher Wagyu Entrecôte, 'au poivre' mb7+	69.-

AND MORE

Roasted free-range chicken, sweetcorn, baby gem & sauce persillade.....	40./76.-
Roasted fillet of market fish, pickled mussels, tomato & saffron emulsion.....	market price.-
Parisian gnocchi, Otway shiitake, zucchini flowers & chickpea miso	36.-

ON THE SIDE

Salt-baked carrots, whipped sesame & spiced hazelnut.....	12.-
House green leaves & herb salad, moscatel vinegar	11.-
Hand-cut chips.....	11.-

CHEESE - served with fresh honeycomb & sesame lavosh

Cabri Espelette, Poitou-Charentes ~ 50g.....	16.-
Brillat-Savarin, Burgundy ~ 50g.....	16.-
Kongwak Reserve, Bena, South Gippsland ~ 50g.....	16.-
Comté Grande Réserve, Jura ~ 50g.....	16.-
Persille de Chèvre, Île de France ~ 50g.....	16.-

Selection of three 75g / five 125g.....	26./39.-
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Lunch plans? Try our Menu Déjeuner

MONDAY - FRIDAY 12 NOON-3PM

2 COURSES..... 49.-

3 COURSES..... 59.-



DESSERT

Chocolate marquise, Armagnac custard & hazelnut.....	14.5.-
Gelato coupe.....	12.-
Crème caramel.....	14.5.-
Summer berry mille-feuille, vanilla diplomat	16.-
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