

ESTD 2017

BOUZY

BAR À VINS

ARMADALE

Carte #14
Spring 2019

- Q'le Baker Sourdough baguette**, salted Isigny butter \$3,9
- Oysters** – natural w/ sauce mignonette (3) \$12,0 (6) \$24,0 (12) \$42,0
- Warmed olives** & local almonds \$8,9 *
- Croquette** - mac'n'Gruyère, black truffle mayonnaise (3) \$16,9
- Bouzy 'Party Pies'** beef Bourguignon, tomato ketchup (3) \$14,9
- Fried Potato Skins**, quark, smoked Yarra Valley salmon roe (6) \$16,9
- Escargots** – baked w/ black garlic & herb butter (6) \$17,9
- 'Diables à Cheval'** - rolled prunes, smoked speck, foie gras & local almonds \$18,9 *
- Chicken liver & Madeira parfait**, cornichon, chutney 'maison', sourdough croutons \$17,9
- Charcuteries** – saucisson, pork & pistachio terrine, chicken liver parfait, duck rillettes, noir de jambon \$27,9
- Assiette de Fromages** - selection of three cheeses with grapes, chutney 'Maison', lavosh \$27,9 (single cheese \$11)
- Soupe à l'Oignon Classique**, Gruyère crouton \$19,9 (+truffle \$9,0)
- Seared Scallops**, creamed leek, rye wafer, Avruga caviar \$22,9
- Yellowfin Tuna Cru**, marinated tuna, smoked horseradish crème fraiche, baby beets \$23,9
- Baked Brie in Normandy cider**, pear & witlof, baguette \$19,9
- Beef Tartare**, sauce épiciée & cured egg yolk, charred baguette \$19,9 / \$34,9 w/ frites
- Gnocchi a la Parisienne** – asparagus, kale, hazelnut, comte 'cheese sauce' \$34,9 *
- Poisson du Marche**, crispy pomme anna, parsley puree, lemon & caper beurre noisette \$MP
- Cassoulet**, confit duck, Toulouse sausage, pork belly, thyme & tomato braised beans \$39,9
- 'Bouzy' Cheeseburger**, Cognac mustard aioli, red wine pickled shallots, Gruyère, frites \$27,9
- Steak frites** – 250g Gippsland beef porterhouse, Bourguignon sauce, lardons & petit mushrooms, frites \$43,9 *

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| Butter lettuce , buttermilk & Roquefort dressing | \$13,9 | Pommes Frites , tomato ketchup | \$6,9 |
| Cauliflower gratin , Comte cheesy sauce (+truffle \$9,0) | \$11,9 | Salad of soft leaves , radish & walnut | \$8,9 * |
| Green beans , sage beurre noisette | \$11,9 | | |

- Mousse au Chocolat**, 64% Valrhona chocolate, crème Chantilly \$15,9
- Crème Brûlée**, with Bouzy prunes \$15,9
- Lemon Tart**, lemon curd, rhubarb \$16,9
- Sorbet**, 'du moment' \$11,9
- Affogato**, espresso, noisette liqueur, vanilla bean ice cream \$16,9