

Le Bistrot d'Andre

• DINNER MENU •

Entrees

DUCK PATE	16.50
with cornichons and freshly baked sourdough	
GRILLED GOATS CHEESE	23.00
with freshly baked sourdough, watercress and walnut salad	
CHEESE SOUFFLE	23.50
with chopped chives and crisp prosciutto dipped in white wine vinegarette	
STEAMED MUSSELS	23.00
with chilli, garlic and white wine	

Main Course

REMY'S RATATOULLIE	37.00
freshly made with special vegetable sauce and herbed with lemon spice	
PRAWN LINGUINE	35.00
herbed with lemon spice and coated with vegetable sauce	
PER'SPECTIVE	35.00
fresh, clear, well seasoned per'spective. Goes well with wine	
GRILLED BLUE EYE COD	38.00
with asparagus, lemon butter sauce, chives	
COQ AU VIN	37.50
with wine, lardons, mushrooms, and garlic	

Desert

MACARONS	12.00
plate of 3	
FRESH SORBET	15.50
CREME BRULEE	18.00

Drinks

SOFT DRINK	6.00
Coke, Fanta, Sprite	
CHARDONNAY WINE	105.00
by glass 12.00	
SHIRAZ WINE	115.00
by glass 13.00	