



## @ *Le Bistro Des Artistes*

Tuesday 6th November 2018

\$85 pp **Glass of bubbles on arrival**

### *Entrée*

**Cream vichyssoise (leek and Potato soup) served with gruyere sticks (v)**

or

**Prawns Singhalese (GF)**

Freshly cooked WA prawns, shelled, marinated in olive oil and lemon juice wrapped around our homemade Gravlax, served on spinach leaves with a salsa of courgettes, tomato, orange and cucumber, folded in a Singhalese sauce

or

**Quail staked up as a warm salad**

Grilled and served as a warm salad with marinated feta, basil and green leaves, olive oil and balsamic

### *Main*

**Duck a l'Orange (GF)**

A Classic from the French kitchen, marinated with orange and Grand Marnier, slow cooked in in orange duck stock and served on sautéed potatoes with orange segments and zest

or

**Salmon aux Aromates (GF)**

Tasmanian Atlantic Salmon, pan seared and served with an aromatic Beurre Blanc with shallots, carrots, French tarragon, basil and parsley. Served on green lentils.

or

**Corn and Pea Risotto (V) (GF)**

Made from Arborio Rice with fresh corn and peas, Served with a salsa of tomato, basil and olive oil

### *Dessert*

**My lemon and strawberry cheesecake** on a raspberry coulis

or

**Rosemary pannacotta** with raspberries and blue berries, red wine and orange reduction

Bookings at [www.bistrodesartistes.com.au](http://www.bistrodesartistes.com.au) - Credit Card deposit required for booking confirmation