

French Pop-Up Shop by Bistro St Jacques

Call 0478 705 704 or email info@bistrostjacques.com.au to order.

Lunch Menu Wed - Sat 12-3pm

Duck parfait + charcuterie + pickle sanga on house-made fresh roll 12

Soup: organic winter vegetable soup with pistou & white beans 10 / 18

Organic duck & porcini pie with organic leaf salad 18

Braised heritage pork burger with slaw, apple, aioli & house organic French fries 22

Gnocchi à la parisienne with cep mushrooms, green peas truffle pecorino 18

Freshly baked cake 10

Vanilla crème brûlée with passionfruit 10

Dark chocolate tart, hazelnut cream 10

Snacks + meals + wine to take home for dinner (12-3pm)

Selection of French, Italian & Australian cheeses

Selection of La Boqueria sliced charcuterie, fresh duck parfait

Marinated Provençal olives

Whole baked trout with fresh lemon, capers, parsley & breadcrumbs with selection of baked organic winter vegetables

Heritage meat special

Selection of French, Italian, Australian & Kiwi organic wines

Dinner Menu Wed - Sat 5:30-8:30pm

Three-Course à la Carte Special \$65 (any entrée + main + dessert from menu/specials)

Amuse Bouche

Marinated Provençal olives 9

Old school garlic bread 9

Freshly shucked Pambula oysters 24 for 6, 45 for 12 (order 24 hours in advance)

Entrée

Organic winter vegetable soup with pistou & white beans 19

Scorched duck liver parfait with house pickles & garlic bread 25

Coquilles St Jacques: seared scallops, gratinéed in the shell with mushroom duxelle, béchamel sauce & gruyère cheese 25

Main Course

Whole baked trout with fresh lemon, capers, parsley & breadcrumbs with selection of baked organic winter vegetables 45

Pan fried gnocchi à la Parisienne with cep mushrooms, broadbeans, green peas & truffle pecorino 36

Coq au Vin: heritage, pasture-raised chicken slow cooked in red wine, speck, mushrooms & mirepoix with sweet potato mash 42

Heritage meat special sourced from Feather & Bone, cooked with love. Call to ask what's on today - waitstaff will inform @ MP

Steak-frites

150-gram grass-fed, Northern NSW eye fillet steak with house-made organic potato fries 42

Sauce options: Café de Paris butter / Poivrade (pepper)

Bordelaise (beautiful, rich, red wine & bone marrow reduction sauce) + 5

Sides 10

Organic Sebago fries / seasonal organic green vegetables / Organic baby cos lettuce salad, classic French Champagne vinaigrette, chervil & chives

Fromage 28

Selection of two or more cheeses with bread, fruit and nuts (for 2 x 30-gram cheeses/ +9 extra cheese)

Dessert 14

Chocolate tart with a coconut caramel sauce, orange blossom cream & candied orange peel

Vanilla crème brûlée with passionfruit & Provençal biscotti

Cake of the day 12

We'd like to thank our hardworking providores, including

[Feather and Bone Providore](#), Marrickville

[Moonacre Organic Farm](#), Kilmersdon

[Back to Eden](#), Homebush

[Mickey's Fruit and Veg](#), Redfern

[Ergo Wines](#), Marrickville

[World Wine Estate](#), Waterloo

[Alfalfa House](#), Newtown