

# French Pop-Up Shop by Bistro St Jacques

Call 0478 705 704 or email [info@bistrostjacques.com.au](mailto:info@bistrostjacques.com.au) to order.

## Lunch Menu Wed - Sat 12-3pm

- \*Freshly shucked Pambula Sydney rock oysters with Champagne vinegar & French shallot dressing 4 ea, 4 minimum
- \*French Onion Soup, beef stock, brown onions with gruyère croutons 20
- \*Charcuterie plate with scorched house duck parfait, terrine, aged jamón, pickles, house-made organic spelt loaves 20
- \*Moules frites: black South Australian mussels cooked in white wine, garlic, mirepoix & parsley with house organic fries 25
- \*Gnocchi à la Parisienne, green peas with cep (porcini) mushrooms, Tuscan Cacio di Bosco truffle pecorino 18
- \*Free range pulled pork burger, on Sonoma milk bun with house pickles, cabbage, aioli and organic house fries 22
- \*Steak frites: 150-gram grass-fed NSW eye fillet, Café de Paris butter & organic house-made fries 28
- \*Cake of the week 10
- \*Crème brûlée, passionfruit brûlée & biscotti 10
- \*Dark chocolate tart, hazelnut praline cream & berry sauce 10

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

**See our Heat & Eat section on the homepage for take-home dinner meals for the fridge or freezer.**

**Three-Course à la Carte Special \$75** (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, 85 for 24 (order 24 hours in advance)

## **Entrée**

- \*French onion soup made with beef stock, braised onion & red wine and finished with gruyère croutons 25
- \*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
- \*Baked goats cheese bavoir with organic spring vegetables and red bean salad 20

## **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 pomme purée 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 with Café de Paris butter 42

## **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**

\*Chocolate tart with a coconut caramel sauce, orange blossom cream & candied orange peel 14

\*Vanilla crème brûlée with passionfruit & Provençal biscotti 14

\*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