



Set Lunch

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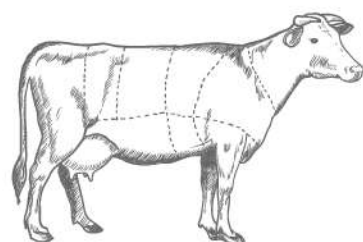
Carte Du Printemps Spring 2024



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ENTRÉES ET SOUPE

Escargots de Bourgogne <i>NF GF</i> 19 Burgundy snails baked in parsley & garlic butter (6 pieces)	Coquilles St. Jacques <i>NF GF</i> 30 Pan roasted scallops, rhubarb beurre blanc, pickled rhubarb, herb salad
Soupe à l'oignon <i>NF</i> 19 Slow cooked caramelised onion in roasted veal broth, gratinated Emmental cheese	Galette de crabe <i>NF GF</i> 32 Crab cake with prawn farce, mustard & orange caviar supreme sauce, mixed salad
Artichauts Barigoule <i>VG NF GF DF</i> 19 White wine braised artichokes with carrots, onions & herbs	Foie gras poêlé 44 Pan seared foie gras, strawberry jus, crushed almond dragée & puff pastry
Asperges à la Lyonnaise <i>NF</i> 24 Grilled asparagus, poached egg, smoked bacon, croutons & mixed salad	Plateau de charcuteries 44 Selection of French cold cuts, homemade duck rillettes & pork pâté, gherkins & pearl onion
Salade de chèvre chaud <i>VG</i> 26 Baked goat cheese in feuille de brick, apricot, organic honey, almond & mixed salad	
Encornets farcis <i>NF GF</i> 28 Baked squids stuffed with fish roe, tiger prawn, couscous & basil persillade, squid ink sauce, sea urchin aioli	



GARNITURES

Salade verte <i>VG NF DF</i> 9 Mixed salad
Frites <i>VG NF DF</i> 9 French fries
Purée de pommes de terre <i>VG NF GF</i> 10 Mashed potatoes
Petits pois à la Française <i>NF GF</i> 14 Green peas, lettuce, onion & bacon
Sauté de légumes <i>VG NF GF</i> 14 Stir-fried asparagus, artichoke, green peas, potato & carrots
Ratatouille <i>VG NF GF</i> 14 Traditional Provençal vegetables stew
Asperges à la vapeur <i>VG NF GF</i> 14 Steamed asparagus with Béarnaise sauce



Jarret d'agneau de Printemps <i>NF</i> 48 Braised spring lamb shank with green peas, Préfou garlic bread
Turbot Grenobloise <i>GF</i> 50 Pan roasted Spanish turbot with burnt butter, preserved lemon & capers, potato purée



GRILLADES

Filet de porc Iberique <i>GF</i> 50 Grilled Iberico pork tenderloin, apricot sauce, almonds & Duchesse potatoes
Steak Frites <i>NF GF</i> 62 Grilled grain-fed ribeye 250g, served with salad & french fries, choices of: Béarnaise or red wine sauce
Côte de bœuf (1.1kg +/-, Sharing for 2) <i>NF GF</i> 165 Angus beef prime rib, served with free flow of french fries & salad, Béarnaise & red wine sauce

FROMAGES ET DESSERTS

Fromages fermiers affinés 30 Platter of Fourme d'Ambert (bleu), Crottin de Chavignol (goat), Brie de Meaux & Comté 24 mths, served with walnuts & dried apricots
Crème brûlée <i>NF GF</i> 12 Traditional Vanuatu vanilla crème brûlée
Mousse au chocolat 70% <i>GF</i> 14 Madong 70% dark chocolate mousse
Flaugnarde aux abricots 16 Baked custard with French apricots, vanilla ice cream & almonds
Tarte aux pommes 18 Puff pastry apple tart, caramel sauce, candied almond, vanilla ice cream
Tarte aux fraises <i>NF</i> 20 French strawberry frangipane tart, vanilla crème fraîche & pistachio
Soufflé <i>NF GF</i> 20 Choice of Grand Marnier, Calvados or rum, vanilla ice cream (waiting time of 20 min)
Trou Normand <i>VG NF GF DF</i> 20 Apple sorbet with calvados

PLATS PRINCIPAUX



Ragoût de légumes <i>VG NF GF</i> 30 du Printemps Spring vegetables stew, white asparagus velouté with pilaf rice	Confit de carnard <i>NF GF</i> 42 Crispy skin French duck leg confit, sarladaise potato, asparagus, mustard cream sauce
Gratin de ravioles de Royan <i>VG NF</i> 35 Gratinated trio of cheese stuffed raviole, artichoke & spinach, served with mixed salad	Truite "arc-en-ciel" <i>NF GF</i> 44 Baked French rainbow trout with sorrel sauce & spring vegetables
Coq au vin <i>NF GF</i> 40 Red wine braised bone-in chicken leg, bacon lardons, onions, mushrooms, mashed potatoes	Joue de bœuf braisée <i>NF GF</i> 46 Braised beef cheek in red wine, smoked bacon, mushrooms & pearl onions, mashed potatoes

VG | Vegetarian • GF | Gluten-free • NF | Nuts-free • DF | Dairy-free
All prices are subject to service charge and prevailing government taxes.

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