



Set Lunch

Please scan to view our Set Menu Lunch



Carte De l'Hiver Winter 2024



Scan the QR code and follow us on Facebook & Instagram to receive our latest news and promotions!

ENTRÉES ET SOUPE

Escargots de Bourgogne NF GF Burgundy snails baked in parsley & garlic butter (6 pieces)	19	Cuisses de grenouille NF Butter fried frog legs with persillade sauce	26
Soupe à l'oignon NF Slow cooked caramelised onion in roasted veal broth, gratinated Emmental cheese	19	Coquilles Saint-Jacques NF Baked scallops in a lobster & mushroom cream sauce, gratinated in its shell with Comté cheese & breadcrumb	32
Harengs & pommes de terre NF GF DF Salad of olive oil marinated French smoked herrings, potatoes & onions	24	Œuf Meurette à la truffe NF Burgundy's traditional egg poached in red wine, smoked bacon & pearl onion with Winter black truffle & garlic crouton	35
Salade de chèvre chaud VG NF Salad of baked goat cheese in filo pastry, beetroots, oranges & candied walnuts, orange blossom vinaigrette	26	Foie gras poêlé Pan-fried French duck liver, caramelized apple balsamic jus, walnut & puff pastry	44
Tartiflette NF GF Savoie region baked reblochon cheese & potatoes, smoked bacon, white wine & crème fraîche, served with salad & gherkins	28	Plateau de charcuteries Selection of French cold cuts, homemade duck rillettes & pork pâté, gherkins & pearl onion	44

PLATS PRINCIPAUX

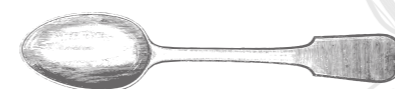


Ragoût de légumes d'hiver VG NF GF Winter vegetables stewed in a leeks & potatoes velouté, pilaf rice	30	Hachis Parmentier NF Beef, lamb, pork, mushroom & carrots ragout topped with gratinated mashed potatoes & bread crumb, served with mixed salad	44
Ravioles de Royan VG NF Trio of cheese stuffed ravioles with black truffle & Comté cheese sauce	38	Joue de bœuf braisée NF GF 12 hours braised beef cheek with smoked bacon, mushrooms, onions in red wine stew, mashed potatoes	46
Coq au vin NF GF Braised chicken leg with smoked bacon, mushrooms, onions stewed in red wine, served with mashed potatoes	40	Confit de canard NF GF Crispy skin French duck leg confit, Boulangère potatoes & broccolini, orange Bigarade sauce	42

GARNITURES

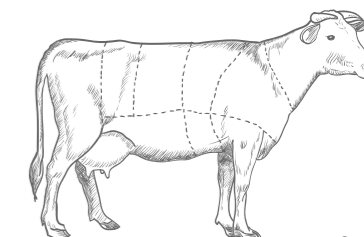


Salade verte VG NF DF Mixed salad	10
Frites VG NF DF French fries (truffle oil +5)	10
Purée de pommes de terre VG NF GF Mashed potatoes (truffle oil +5)	10
Champignons sautés VG NF GF Sautéed king oyster, shiitake & cremini mushrooms	14
Ratatouille VG NF GF Traditional Provençal vegetables stew	14
Broccolini à l'ail VG NF GF Stir-fried broccolinis in garlic butter	14
Légumes de saison VG NF GF Butter sautéed carrots, leeks, broccolinis, mushrooms & potatoes	14



Morue sauce Bercy NF GF Pan roasted black cod with broccolinis & olive oil potatoes, fish stock, white wine, shallots & butter "Bercy" velouté sauce	48
Cotriade ou "Kaoteriad" NF GF Traditional Brittany stew of black cod, tiger prawns, scallops, carrots, leeks & potatoes in an onions, tomatoes, garlic & salted butter broth	50

GRILLADES



Steak Frites NF GF Grilled grain-fed Angus ribeye 250g, watercress salad & French fries, choices of: Béarnaise or red wine sauce	62
Côte de bœuf (1.1kg +/-, Sharing for 2 or 3) NF GF Grilled Angus beef prime rib, served with free flow of French fries & salad, Béarnaise & red wine sauce	165

FROMAGES ET DESSERTS

Fromages Fermiers Affines VG Platter of 24 mths Comté (cow), Roquefort (ewe Bleu) Crottin de Chavignol (goat) & Brie de Meaux (cow) served with prunes, walnuts & cheese crackers	30
Crème Brulée VG NF GF Traditional Vanuatu vanilla crème brûlée	12
Mousse au chocolat VG NF GF Madong 70% dark chocolate mousse	12
Baba au Rhum VG GF NF Raisin cake with Don Papa rum & Plantation's pineapple rum syrup, served with Chantilly cream	16
Crêpes Suzette VG GF NF Traditional pancakes flambéed in a Grand Marnier & butter sauce, vanilla ice cream	20
Tarte aux Pommes VG GF Apple & caramel puff pastry tart, crushed candied almond & vanilla ice cream	19
Soufflé VG GF NF Baked soufflé: choices of: Grand Marnier, Calvados or Rum, served with vanilla ice cream (waiting time of 20 min)	20
Trou Normand VG NF GF DF Apple sorbet with Calvados apple Brandy	20

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

📶 [Bistro_du_Vin](#)
Password: buvezduvin

📞 Takeaway & Enquiry
+65 6733 7763 | 📞 +65 8940 3882

🚚 Delivery
www.bistroduvin.oddle.me

STAY CONNECTED
WITH US!

📱 @BISTRODUVIN
🌐 FB.COM/BISTRODUVINSG