

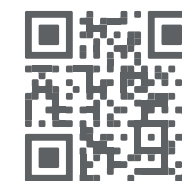


## Set Lunch

Please scan to view our Set Menu Lunch



# Carte De l'Hiver Winter 2024



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## ENTRÉES ET SOUPE

Escargots de Bourgogne   NF GF Burgundy snails baked in parsley & garlic butter (6 pieces)	19	Coquilles Saint-Jacques   NF Baked scallops in a lobster & mushroom cream sauce, gratinated in its shell with Comté cheese & breadcrumb	32
Soupe à l'oignon   NF Slow cooked caramelised onion in roasted veal broth, gratinated Emmental cheese	19	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 Salad of baked goat cheese in filo pastry, beetroots, oranges & candied walnuts, orange blossom vinaigrette	26	Tartiflette   NF GF Savoie region baked reblochon cheese & potatoes, smoked bacon, white wine & crème fraîche, served with salad & gherkins	28
Foie gras poêlé Pan-fried French duck liver, caramelised apple balsamic jus, walnut & puff pastry	44	Plateau de charcuteries Selection of French cold cuts, homemade duck rillettes & pork pâté, gherkins & pearl onion	44
Cuisses de grenouille   NF Butter fried frog legs with persillade sauce	26	Rillettes de canard (125gr)   VG NF GF Traditional duck meat rilette, served with gherkins & pickled pearl onion	23
Harengs & pommes de terre   NF GF DF Salad of olive oil marinated French smoked herrings, potatoes & onions	24		

## PLATS PRINCIPAUX

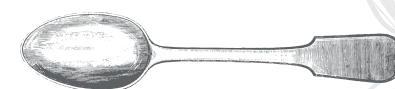


Ragoût de légumes d'hiver   VG NF GF Winter vegetables stewed in a leeks & potatoes velouté, pilaf rice	30	Hachis Parmentier   NF Beef, lamb, pork, mushroom & carrots ragout topped with gratinated mashed potatoes & bread crumb, served with mixed salad	44
Ravioles de Royan   VG NF Trio of cheese stuffed ravioles with black truffle & Comté cheese sauce	38	Joue de bœuf braisée   NF GF 12 hours braised beef cheek with smoked bacon, mushrooms & onions stewed in red wine, 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

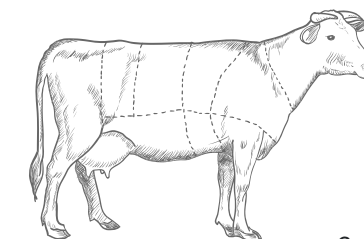


Salade verte   VG NF DF Mixed salad	10
Frites   VG NF DF French fries (truffle oil +5)	10
Purée de pommes de terre   VG NF GF Mashed potatoes (truffle oil +5)	10
Champignons sautés   VG NF GF Sautéed king oyster, shiitake & cremini mushrooms	14
Ratatouille   VG NF GF Traditional Provençal vegetables 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, choice 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	14
Baba au Rhum   VG NF Raisin cake with Don Papa rum & Plantation's pineapple rum syrup, served with Chantilly cream	16
Crêpes Suzette   VG NF Traditional pancakes flambéed in a Grand Marnier & butter sauce, vanilla ice cream	20
Tarte aux Pommes   VG 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.

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