

ESTD 2017

BOUZY

BAR À VINS

ARMADALE

2 COURSES \$59,9 OR 3 COURSES \$69,9

Carte #19 Winter 2020

Ned's Sourdough baguette, salted French butter

Soupe à l'oignon classique

Gruyère croutons

Chevre Soufflé

twice cooked goat cheese souffle, burnt honey, winter crisps

Seared Scallops

baked in shell, cauliflower, pickled shallots, bottarga

Noir de Jambon

cured black ham, celeriac remoulade, sourdough wafers, black truffle

Winter Mushroom, Leek & Camembert Pithivier

witlof, enoki & hazelnut salad

Poisson du Marche

market fish, caramelised carrot puree, beurre blanc, avruga roe

Happy Coq,

red wine braised happy chicken, lardons, pomme puree, thyme jus

Steak Frites

Gippsland beef porterhouse, Entrecôte de Paris butter, frites

'Truffled' Cheeseburger

Cognac mustard aioli, red wine pickled shallots, Gruyère, frites

Butter Lettuce, buttermilk & Roquefort dressing \$13,9

Pommes Frites, tomato ketchup \$8.9

Green Beans, sage beurre noisette \$11,9

Salad of Soft Leaves, radish & walnut \$9,9*

Fromage du jour

daily cheese selection with grapes, chutney 'Maison', baguette

Mousse au Chocolat 64% Valrhona chocolate, crème Chantilly

Crème Brûlée w/ Bouzy prunes

Tarte aux Poires caramelised pear tart, spiced caramel, vanilla ice cream

Affogato espresso, noisette liqueur, vanilla bean ice cream

SNACKS

Oysters

natural w/ sauce mignonette

(1) \$4,5 (6) \$25,0 (12) \$49,0

Warmed Olives

with local almonds

\$8,9*

Croquettes

mac'n'Gruyère, black truffle mayonnaise (3) \$16,9

Escargots

baked w/ black garlic & herb butter

(6) \$17,9

Chicken Liver & Madeira Parfait

pickled cherries, sourdough croutons

\$17,9



@bouzy_armadale
#frenchandfuckingfabulous

*these dishes contain nuts

- 15% surcharge on public holidays
- 10% surcharge applies on weekends
- 1.5% credit card surcharge applies for VISA, Mastercard & AMEX