

# BISTRO SOUSOU



## OYSTERS

Shucked To Order with Sauce Mignonette \$4.5ea  
GF | DF

## ENTRÉES

SALADE COMPOSÉE V \$19  
Salad of Goats, Chèvre, Beetroot, Crouton & Candied Walnuts

PARFAIT DE FOIES DE VOLAILLES \$18  
Chicken Liver Parfait, Pear & Ginger Chutney, Brioche

SOUFFLÉ AU FROMAGE V \$19  
Gruyère Souffle, Tomato Fondue

JAMBON PERSILLÉ \$18  
Smoked Ham Hock & Parsley Terrine, Sauce Gribiche

CAMEMBERT AU FOUR V \$19  
Baked Camembert, Jamon, Candied Walnut

GRAVLAX SAUMON \$22  
Pickled Beetroot, Crème Fraîche, Radish Salad

## SOUSOU CHARCUTERIE

Parfait, Terrine, Jamon, Saucisson, Rillettes, Chutney, Pickles, Toast

\$38

## PLATS



GNOCCHIS DE POMME DE TERRE V \$32  
Potato Gnocchi, Radicchio, Blue Cheese & Walnuts

POISSON POA  
Today's Market Fresh Fish

COQ AU VIN DF | GF \$39  
Chicken Braised in an Alsace Riesling with Lardons, Shallots & Mushrooms

CONFIT DE CANARD \$39  
Confit Duck Leg, Choucroute, Cherry Jus

## GRILLADES

STEAK FRITES GF \$41  
250g Porterhouse Steak, Frites, Madame Sousou's Famous Butter

SCOTCH FILLET GF \$50  
350g Grass Fed & Dry Aged in House 30 days

WAGYU GF \$56  
300G Wagyu Rump MS9+

CHATEAUBRIAND GF \$99 for 2  
Roasted Wagyu Rostbiff, Duck Fat Potatoes, Seasonal Vegetables, Red Wine Jus

## EN PLUS

FRITES \$10 ~ SALADE VERTE VINAIGRETTE GF | DF | V \$10  
PETITS POIS À LA FRANÇAISE \$10 ~ CAULIFLOWER AU GRATIN V \$10



## DESSERTS

CRÈME CARAMEL CLASSIQUE V | GF \$15

APPLE TARTE TATIN V \$18

MOUSSE AU CHOCOLAT V | GF \$16

## ASSIETTE DE FROMAGE

*Cheese Selection Changes Daily Served with Condiments, Crackers, Pear & Muscatels*

\$12 for 1 | \$22 for 2 | \$28 for 3

*\*24month aged Gruyère Comté (Cows milk semi hard from Franche-Comté)*

*\*Fourme d' Ambert (Cows milk semi hard blue from French/Auvergne)*

*\*Brillat-Savarin (Cows milk soft triple cream from Forges-les-Eaux)*

## LA MAISON DU CITRON

*House Made Lemon Liqueur \$9*

## COFFEE-TEAS-DIGESTIF



*Please note that because all of our ingredients are market fresh, some ingredients may be subject to change to ensure the highest quality produce is served. Please notify the waiter of any allergies you may have and note that we cannot guarantee some traces. A 1.5% EFT surcharge applies & a 10% surcharge applies on public holidays.*



V – VEGETARIAN

GF – GLUTEN FREE

DF – DAIRY FREE

