

# BISTRO FRANÇAIS

“A bistro must be welcoming, with honest food and great wine. Those are the things we all love.

At Bistro Français, we believe French food shouldn't be reserved for special occasions. Our menu of classic dishes is prepared to authentic recipes, alongside a few modern takes and seasonal specials.

We offer wines sourced from French regions, and a handful of local producers.

Share a meal with us any Tuesday to Sunday.”

Bistro Français' family



# SANS ALCOOL

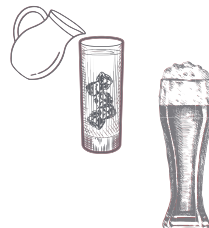
|                                                  |      |
|--------------------------------------------------|------|
| <b>Purezza water</b><br>Sparkling/filtered still | \$4  |
| <b>Coke</b><br>Classic or no-sugar               | \$6  |
| <b>Capi Lemonade</b>                             | \$6  |
| <b>Capi Dry Ginger</b>                           | \$6  |
| <b>Capi Ginger Beer</b>                          | \$6  |
| <b>Lemon Lime and Bitters</b>                    | \$6  |
| <b>Orangina</b>                                  | \$8  |
| <b>Heaps Normal</b><br>Quiet XPA   SA            | \$11 |

# COFFEES AND TEA

|                                                                                               |       |
|-----------------------------------------------------------------------------------------------|-------|
| <b>Espresso   Macchiato   Piccolo</b><br>- extra shot + \$1.5   Almond-Soy +\$1               | \$4.5 |
| <b>Flat white   Latte   Cappuccino   Long Black</b><br>- extra shot + \$1.5   Almond-Soy +\$1 | \$5.5 |
| <b>Hot Tea</b><br>- green, earl grey, black, peppermint, chamomille                           | \$5   |
| <b>French Hot Chocolate</b><br>- extra cognac +\$5<br>- extra whipped cream +\$4              | \$8   |

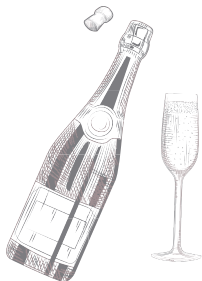
# BIÈRES | CIDRES | PASTIS

|                                                                                     |      |
|-------------------------------------------------------------------------------------|------|
| <b>Kronenbourg</b><br>1664 Lager on tap   Fra                                       | \$12 |
| <b>Picon Bière</b><br>Kronembourg beer with a shot of Picon Bière aperitif          | \$16 |
| <b>Monaco</b><br>1664 Lager, grenadine syrup, lemonade                              | \$13 |
| <b>Coopers</b><br>Pale Ale   SA                                                     | \$13 |
| <b>Coopers</b><br>Mild Ale   SA                                                     | \$13 |
| <b>Manoir du Kinkiz</b><br>Cidre 'Fouesnant' semy-dry apple 375ml   Brittany        | \$23 |
| <b>Fournier</b><br>Cidre brut dry apple 750ml   Normandy                            | \$45 |
| <b>Antoine Marois</b><br>2020 Cidre AOP Pays d'Auge 'La Garenne' - 750ml   Normandy | \$59 |
| <b>Henry Bardouin</b><br>Pastis, served on ice and water on the side   Provence     | \$14 |
| <b>Ricard</b><br>Pastis, served on ice and water on the side   Marseille            | \$13 |
| <b>Perroquet</b><br>Ricard pastis, mint syrup and cold water                        | \$14 |
| <b>Lemercier</b><br>Pastis, served on ice and water on the side   Alsace            | \$14 |
| <b>Pernod</b><br>Pastis, served on ice and water on the side   Paris                | \$14 |



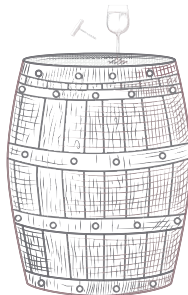
# PÈTILLANTS | CHAMPAGNES

|                                                                                         |       |
|-----------------------------------------------------------------------------------------|-------|
| <b>Paul Louis</b><br>NV Blanc de blanc   Loire Valley                                   | \$79  |
| <b>Louis Bouillot</b><br>NV Blanc de blanc grande reserve   Burgundy                    | \$83  |
| <b>Fumey-Chatelain</b><br>NV Cremant Du Jura Blanc   Jura                               | \$129 |
| <b>Domaine la Taupe</b><br>2020 VDF 'ANNA' Sauvignon Blanc sparkling   Loire Valley     | \$75  |
| <b>Taittinger</b><br>NV Champagne cuvée prestige brut   Reims                           | \$149 |
| <b>Laurent-Perrier</b><br>2008 Champagne brut millésimé   Tours sur Marne               | \$210 |
| <b>Bourgeois Diaz</b><br>NV Champagne 'blanc de noirs brut'   Crouttes sur Marne        | \$215 |
| <b>Brocard Pierre</b><br>2015 Champagne 'bulles de blanc' extra brut   Celles sur Ource | \$229 |



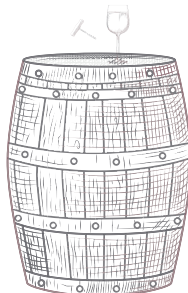
# LES BLANCS

|                                                                                |       |
|--------------------------------------------------------------------------------|-------|
| <b>Fringe Societe</b><br>2022 Grenache Blanc IGP Pays D'Oc   Languedoc         | \$62  |
| <b>Vinteloper</b><br>2024 Pinot gris   Adelaide Hills                          | \$68  |
| <b>Maison Bonnard</b><br>2020 Roussette de montagnieu   Bugey                  | \$135 |
| <b>Domaine Delaporte</b><br>2022 AC Sancerre   FRA - Sancerre                  | \$125 |
| <b>Henschke</b><br>2024 'Peggy's Hill' Riesling   Eden Valley                  | \$68  |
| <b>Beck-Hartweg</b><br>2018 Tout naturellement sylvaner - pinot blanc   Alsace | \$95  |
| <b>Domaine Trapet</b><br>2020 R.Q.W.R. Riesling/Pinot Blanc   Alsace           | \$142 |
| <b>Domaine Marcel Deiss</b><br>2021 Riquewihr - Pinot gris/Riesling   Alsace   | \$159 |
| <b>Domaine Charles Jouguet</b><br>2021 Chenin blanc   Chinon                   | \$98  |
| <b>Domaine de la Touraldiere</b><br>2021 Chardonnay   Loire Valley             | \$69  |



# LES BLANCS

|                                                                                                     |       |
|-----------------------------------------------------------------------------------------------------|-------|
| <b>Moorak</b><br>2022 Peacock Vineyard Chardonnay   Oakbank, Adelaide Hills                         | \$74  |
| <b>Domaine de Longere</b><br>2022 Chardonnay   Beaujolais                                           | \$95  |
| <b>Famille Roux</b><br>2022 "Les Cotilles" Chardonnay   Saint-Aubin                                 | \$79  |
| <b>Domaine Talmard</b><br>2022 Mâcon-Chardonnay   Macônnaïis                                        | \$89  |
| <b>Fumey Chatelain</b><br>2020 Mineral Chardonnay   Jura                                            | \$139 |
| <b>Fumey Chatelain</b><br>2018 Savagnin   Jura                                                      | \$189 |
| <b>Fumey Chatelain</b><br>2017 Savagnin   Jura                                                      | \$179 |
| <b>Fumey Chatelain</b><br>2020 Savagnin ouille   Jura                                               | \$145 |
| <b>Domaine Jean Dauvissat</b><br>2020   1er cru Côte de Lechet   Chablis                            | \$165 |
| <b>Domaine Chanson Père et fils</b><br>2018   1er Cru Savigny les Beaune   Burgundy Blanc   Chablis | \$175 |
| <b>Domaine JP Fichet</b><br>2020 Bourgogne aligoté   Burgundy                                       | \$129 |



# LES ROUGES

|                                                                                          |       |
|------------------------------------------------------------------------------------------|-------|
| <b>Maison Saint Aix</b><br>2021 Rosé   Provence                                          | \$79  |
| <b>Commune of Buttons</b><br>2021 Day for night rosato   SA                              | \$69  |
| <b>Mordrelle Wines</b><br>2019 Pinot Noir Fleurieu   Fleurieu Peninsula                  | \$69  |
| <b>Maison Bonnard</b><br>2020 Mondeuse de montagnieu   Bugey                             | \$135 |
| <b>Michel Guignier</b><br>2022 Beaujolais   Beaujolais                                   | \$75  |
| <b>La Côte Etoilée</b><br>2020 Brouilly Cuvée Premiere   Brouilly-Beaujolais             | \$98  |
| <b>Domaine Louis-Claude Desvignes</b><br>2020 Chateau aillard morgon   Morgon-Beaujolais | \$110 |
| <b>Alain Jaume</b><br>2021 Les Champavins   Côte du Rhone                                | \$89  |
| <b>Bink Wines</b><br>2022 'Paperman' Cab Franc   Barossa Valley                          | \$65  |
| <b>Domaine Charles Jouguet</b><br>2020 Cabernet franc   Chinon                           | \$98  |
| <b>La Grange aux Belles</b><br>2020 Cuvée 53 Cab Franc   Loire Valley                    | \$89  |





# LES ROUGES

|                                                                                 |       |
|---------------------------------------------------------------------------------|-------|
| <b>Domaine Léonine</b><br>2014 VDF 'Les Petite Mains' - Carignan   Roussillon   | \$69  |
| <b>Patrick Bouju</b><br>2019 Mol - Red Blend -   Auvergne                       | \$119 |
| <b>Fabien Joves</b><br>2020 AOC Malbec   Cahors                                 | \$79  |
| <b>Domaine Louis Jadot</b><br>2021 Pinot noir   Burgundy                        | \$120 |
| <b>Fumey Chatelain</b><br>2018-2020 Trousseau   Jura                            | \$149 |
| <b>Domaine de la Touraize</b><br>2022 AOP Arbois 'La Cabane' - Ploussard   Jura | \$185 |
| <b>Mas Pagès</b><br>2021 Les Galets - Cabernet Sauvignon   Herault              | \$75  |
| <b>Moorak</b><br>2022 Stoke "Cassini" Vineyard Syrah   KI                       | \$74  |
| <b>Château Belloy</b><br>2021 Canon du Château Belloy   Bordeaux                | \$99  |
| <b>Chateau Villa Bel Air</b><br>2016 Bordeaux rouge   Bordeaux                  | \$115 |
| <b>Henschke</b><br>2021 'Keyneton Euphonium' - Cab\Shiraz   Barossa Valley      | \$129 |



# COCKTAILS

|                                                                                    |             |
|------------------------------------------------------------------------------------|-------------|
| <b>Beach House Martini</b>                                                         | <b>\$24</b> |
| Beach house spiced rum   green chartreuse   passion fruit puree   pineapple   lime |             |
| <b>Calvados Sour</b>                                                               | <b>\$24</b> |
| Drouin calvados   lemon juice   bitters   egg white                                |             |
| <b>Ricard Sour</b>                                                                 | <b>\$24</b> |
| Ricard pastis   green chartreuse   lime   egg white                                |             |
| <b>French 75</b>                                                                   | <b>\$22</b> |
| Gin   lemon juice   champagne                                                      |             |
| <b>French Martini</b>                                                              | <b>\$22</b> |
| House vanilla infused vodka   massenez raspberry   pineapple juice   lime          |             |
| <b>Kir Royale</b>                                                                  | <b>\$24</b> |
| Massenez cassis   champagne                                                        |             |
| <b>Negroni</b>                                                                     | <b>\$24</b> |
| Campari   dolin vermouth rouge   gin                                               |             |
| <b>Suze negroni</b>                                                                | <b>\$23</b> |
| Suze   lillet blanc   gin                                                          |             |
| <b>Aviation</b>                                                                    | <b>\$24</b> |
| Massenez violet   gin   maraschino   lime juice                                    |             |



Ask our staff for your favourite cocktail

# SWEET WINES | WHISKIES

## Chateau Lapinesse

2019 Sauternes | Bordeaux

\$17 | \$68

## Chateau Pierre Bise

2016 Quarts de Chaume Grand Cru dessert wine | 500ml

\$109

## Fumey-Chatelain

NV MacVin - fortified wine - | Jura | 100ml - 750ml

\$22 | \$155

## Fumey Chatelain

2014 Vin Jaune | Jura | 60 ml - 620 ml

\$30 | \$290

## Michel Couvreur

The unique - single malt whisky aged in oak | Burgundy

\$14

## Michel Couvreur

Cap a pie - blended whisky aged in sherry cask - | Burgundy

\$15

## Michel Couvreur

Overaged malt whisky | sherry and oak cask | Burgundy

\$20

## Michel Couvreur

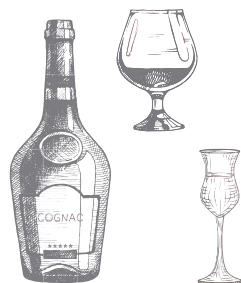
Intravagan'za - eau de vie de céréales- | sherry cask | Burgundy

\$23

## Michel Couvreur

The Unexpected single malt whisky | Burgundy

\$30



# DIGESTIFS | ABSINT

|                                                                                         |      |
|-----------------------------------------------------------------------------------------|------|
| <b>Dolin suedois bitter liqueur</b><br>Traditional herbal digestif from the French Alps | \$15 |
| <b>Fernet-Branca amaro</b><br>Italian bitter digestif                                   | \$14 |
| <b>Delord</b><br>VSOP Bas-Armagnac                                                      | \$14 |
| <b>Comte de Lamaëstre</b><br>1990 Bas-Armagnac                                          | \$15 |
| <b>Dudognion</b><br>VSOP Cognac de grande champagne                                     | \$14 |
| <b>Dudognion</b><br>Napoléon cognac de grande champagne                                 | \$16 |
| <b>Jean Groperrin</b><br>2010 Cognac fins bois                                          | \$25 |
| <b>Victor Gontier</b><br>2009 Calvados Domfortais                                       | \$15 |
| <b>Victor Gontier</b><br>2005 Calvados Domfortais                                       | \$18 |
| <b>Adrien Camut</b><br>Calvados Pays d'Auge 18 yo                                       | \$25 |
| <b>Les Fils d'Emile Pernot</b><br>Absinthe bourgeois 56% ABV   Pontarlier               | \$23 |
| <b>Distillerie de Provence</b><br>Absinthe 26%ABV   Provence                            | \$18 |
| <b>Bertrand</b><br>Eau de vie   Alsace<br>Apricot, melon, quince, black plum.           | \$14 |



Absint is served in a traditional way, with water dripped over a sugar cube

# SPIRITUEUX

|                                                                   |      |
|-------------------------------------------------------------------|------|
| <b>Campari</b><br>Aperitif   ITA                                  | \$14 |
| <b>Lilet blanc</b><br>Aperitif   FRA                              | \$14 |
| <b>Lilet rouge</b><br>Aperitif   FRA                              | \$14 |
| <b>Arcane Generous Gin Original</b><br>Fresh and aromatic   FRA   | \$15 |
| <b>Arcane Generous Gin Organic</b><br>Coriander and Combava   FRA | \$15 |
| <b>Christian Drouin</b><br>Le Gin, apple and berries   FRA        | \$16 |
| <b>Gabriel Boudier</b><br>Olive infused gin   FRA                 | \$16 |
| <b>Naud vodka   Fra</b>                                           | \$15 |
| <b>Grey Goose vodka   Fra</b>                                     | \$16 |
| <b>Belvedere Vodka   Pol</b>                                      | \$16 |
| <b>Chratreuse Green   Fra</b>                                     | \$18 |
| <b>Chartreuse Yellow   Fra</b>                                    | \$18 |



