

Le MISTRAL



RESTAURANT

+

BAR

+

CUISINE FRANÇAISE



Le MISTRAL



ENTRÉES

BREAD & BUTTER (VEG)	\$12
<i>Sourdough bread, beurre maitre d'hotel</i>	
CARPACCIO DE BETTERAVE (VEG, GF, VEGAN)	\$18
<i>Beetroot carpaccio, goat's cheese, rocket, crème balsamic, extra virgin olive oil, pickled shallots</i>	
CARPACCIO DE SAUMON (GF)	\$25
<i>Salmon, fleur de sel, dill, capers</i>	
CASSOLETTE DE SAINT-JACQUES (GF, GFO)	\$34
<i>Scallops baked in velouté with béchamel, leeks, shallots, breadcrumbs</i>	
HUÎTRES (à l'unité) (GF, DF, NF)	\$7
<i>Oysters (each) — mignonette sauce</i>	
SOUPE À L'OIGNON GRATINÉE (VEG)	\$18
<i>French onion soup, beef broth, gruyere</i>	



PLATS

VOL AU VENT (NF)	\$34
<i>Puff Pastry filled with chicken, mushroom and creamy chicken veloute</i>	
CORDON BLEU MAISON	\$38
<i>Chicken breast, Comté, ham, pancetta, sautéed potatoes and vegetables</i>	
BOEUF BOURGUIGNON (NF, DF)	\$48
<i>Slow-braised beef cheek, carrots, lardons, red Burgundy wine, mixed mashed potatoes</i>	
POISSON DU JOUR (NF, DF)	\$45
<i>Fish of the day with mash and roasted vegetables,</i>	
TARTARE DE BOEUF & FRIES (NF, DF)	\$42
<i>Beef, shallots, capers, cornichons, mustard, Worcestershire, egg yolk, parsley</i>	
TARTE AUX LEGUMES (VEG)	\$36
<i>Eggplant, zucchini, capsicum, and goat cheese caramelised onion.</i>	



BON APPÉTIT





LES GRILLADES

RUMP (GF, DF, NF)	\$39
PORTERHOUSE (GF, DF, NF)	\$58

LES GARNITURES +\$10

Fries (GF, VEGAN)
Gratin Dauphinois (GF, VEG)
Mashed Sweet Potatoes (GF, VEG)
Mashed Potatoes (GF, VEG)
Green Salad (GF, VEGAN)
Seasonal Roasted Vegetables (GF)



LES SAUCES +\$5

Béarnaise (VEG)
Green Peppercorn (VEG)
Mushroom Cream (VEG)
Maître d'Hôtel Butter (VEG)



DESSERTS

CRÈME BRÛLÉE (GF)	\$18
<i>Vanilla bean, caramelised sugar</i>	
MOUSSE AU CHOCOLAT	\$22
<i>Dark chocolate mousse, whipped cream</i>	
TARTE TATIN	\$20
<i>Caramelised apple tart, vanilla ice cream</i>	



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le MISTRAL



LE MISTRAL,
A FORCE OF NATURE,
WILD AND UNYIELDING,
THAT SWEEPS ACROSS THE LAND
AND SEA.

—
HERE, WE CAPTURE THAT SPIRIT
IN EVERY PLATE, EVERY POUR,
AND EVERY MOMENT SHARED.

—
MERCİ BEAUCOUP
ET À BIENTÔT



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