

The Corner Bistrot

Bistrot with or without a 't'.

A bistrot is a small restaurant providing house wines and home style cuisine in a warm and friendly environment. The first bistrots were opened in Paris, France, at the beginning of the twentieth century; 'La Belle Epoque'.

Quickly they became very popular, attracting all kinds of clientele, from mr. Nobody to the famous Parisian artists and writers, from the working class to the high society.

The small menu and daily dishes guarantee fresh produce, which we are proud to offer you, together with our special Bistrot ambience. Feel at home and enjoy a simple but delicious meal with a nice glass of wine!

*The Corner Bistrot
7 Leigh Street
Adelaide 5000 SA*

Phone: 08 8212 9444

*Open: Tue~ Fri Lunch
Tue~ Sat Dinner*

~ Fully Licensed ~

Entrée

- Crêpes salées aux légumes de saison*** **\$21.90**
Vegetarian fresh herb crepes (with dill and coriander) filled with zucchini, eggplant, leek, red capsicum, spring onion and parsley.
- Garlic Prawns*** **\$25.90**
Pan-fried local SA prawns served with herbed cous cous
- Escargots façon chef*** **\$25.90**
Snails, pan-fried with walnut, bacon, parsley, garlic and butter, served on a bed of spinach.
- Salade de Roquefort*** **\$21.90**
Garden salad with blue cheese, walnuts, sultanas, apple and croutons.
- Vol-au-Vent aux Crevettes sauce saffron*** **\$25.90**
Home made puff pastry with local King prawns cooked in cream and saffron.
- Crêpes salées au canard confit*** **\$22.90**
Savoury fresh herb crepes (with dill and coriander) filled with shredded duck confit meat, caramelized leek and fresh tomato.
- Salade Chèvre chaud*** **\$21.90**
Warm goat's cheese served on a salad of lettuce, pear, rocket, walnut and tomato.

Plat Principal

<i>Poulet ~ à-la-va-vite</i>	Braised boneless chicken with onion, ginger, white wine, parsley and spring onion.	\$39.90
~ <i>à l'estragon</i>	Braised boneless chicken with a creamy, fresh tarragon sauce.	\$39.90
<i>Escalope de veau à la crème</i>		\$43.90
Veal escalope with a creamy mushroom sauce.		
<i>Entrecôte de Bœuf sauce poivre vert ou champignon</i>	250g	\$45.90
	350g	\$56.90
	450g	\$68.90
Porterhouse steak with a creamy hot green peppercorn sauce or a creamy mushroom sauce or blue cheese and peppercorn (add \$2)		
<i>Bavette à l'échalote sauce vin rouge</i>		\$45.90
Skirt steak with a shallot and red wine sauce.		
<i>Filet de Porc aux Pruneaux</i>		\$41.90
Pork fillet-steak with cream, prune and brandy sauce.		
<i>Poisson du jour</i>		\$47.90
Fresh fish of the day; ask waiting staff.		
<i>Canard deux cuissons sauce champignons et truffes</i>		\$52.90
Duck cooked two ways: Magret (pan fried) and Leg (confit) with mushroom and truffle sauce.		

Side Dishes

<i>Légumes</i>		\$13.90
Daily fresh vegetables.		
<i>Pommes de terre</i>		\$ 14.90
Ask for today's potato dish.		
<i>Salade composée</i>		\$ 14.90
Mixed lettuce with tomatoes, cucumber, capers and black olives.		
<i>Pain Maison</i>	home made bread	\$ 5.50

Fromage

Cheese selection Chef's selection of French cheese served with pear,
sultanas and walnuts. \$ 36.90

Dessert

Tarte de la Maison -prices start from
\$23.90

Home made, French style tart.

Crème Caramel fait maison \$20.90
Home made cream caramel.

Crêpes Sucrées \$ 20.90
Freshly made French crêpes filled with a choice of home made
apricot jam, chocolate ganache or lemon and sugar.

Profiteroles au Chocolat Chaud
\$23.90
Home made profiteroles filled with vanilla ice cream and served
with a warm chocolate ganache.

Dame Blanche \$17.90
Vanilla Ice cream with warm chocolate ganache.

Poire Pochée
\$19.90
Pear poached in spiced red wine syrup, served with vanilla ice cream.