

STARTERS

Crispy Pork Cheek Terrine	21
Celeriac remoulade, mustard fruit caramel	
Vol au Vent D'Escargot	21
Sautéed snails, garlic, béchamel, Madeira jus	
Mushroom Croquettes	19
Truffle mayonnaise	
Provençal Plat ^(GFO)	34
Sliced cured meats, chicken liver parfait, cheese, pickles, olives	
Baked Brie	29
Salt bush & cranberry granola, truffle honey, baguette	
Steak Tartare ^(GF, DF)	24
Ossau Iratty, cured egg yolk, potato crisps	
Fresh Baguette ^(DFO)	6
Organic baguette, butter	

CLASSIC POT COOKED MUSSELS SERVED WITH A CRUSTY BAGUETTE

Fresh mussels sourced daily and perfectly cooked in your choice of sauce.

Half kg	23
Whole kg	45

Bouillabaisse ^(GF) - Tomato based seafood bisque
Mariniere ^(GF) - White wine, garlic, shallots, parsley, butter
Yellow Curry ^(GF, DF) - Coconut cream, chilli, lemongrass, lime leaf
Bourride ^(GF) - Creamed leek, potato, fennel, saffron aioli
Chilli tomato ^(GF, DF) - Chilli, red pepper, garlic, coriander



DU JOUR

Steak Frites ^(GF, DFO)	49
300g sirloin, café de paris butter, watercress - served medium rare	
Bacon Cheeseburger ^(GF, DFO)	27
Angus beef, grilled cheese, bacon, salami, fries	
Duck Leg Cassoulet	42
Confit duck, pork & fennel sausage, white bean, tomato	
Barramundi ^(GF)	39
Fish Veloute, broccolini, herb oil	
Vegan Bowl ^(VV, GF)	24
Roasted, raw & pickled vegetables - add rôtisserie chicken 6	
Parisian Gnocchi ^(VV)	34
Charred ratatouille vegetables, macadamia feta, confit tomatoes	

LA RÔTISSERIE

1 CHOOSE YOUR SIZE

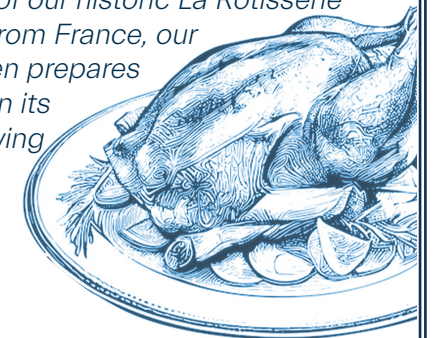
Whole Chicken ^(GF, DF)	46
Half Chicken ^(GF, DF)	23

2 CHOOSE A SAUCE

One complimentary sauce per chicken
Add additional sauces for \$4

Chestnut ^(GF)	Roasted chestnut, mushroom & truffle
Bearnaise ^(GF)	Tarragon sauce bearnaise

Discover the art of our historic La Rôtisserie oven. Imported from France, our La Rôtisserie oven prepares the food evenly in its own juices, allowing for continuous basting and roasted to perfection every time.



Gravy	Traditional roast meat gravy
Madeira ^(DF)	Blonde beer & Madeira wine jus

SPÉCIAL RÔTISSERIE DU JOUR

All daily roast specials \$38

Monday - Honey & spice glazed duck breast, caramelised brussels sprouts & roasted turnips ^(GF, DF)
Tuesday - Peppered rib of beef, garlic champs, bone marrow & parsley ^(GF, DF)
Wednesday - Rolled & roasted pork belly, braised cabbage, bacon & apple sauce ^(GF, DF)
Thursday - Honey & spice glazed duck breast, caramelised brussels sprouts & roasted turnips ^(GF, DF)
Friday - Rolled & roasted pork belly, braised cabbage, bacon & apple sauce ^(GF, DF)
Saturday - Honey & spice glazed duck breast, caramelised brussels sprouts & roasted turnips ^(GF, DF)
Sunday - Peppered rib of beef, garlic champs, bone marrow & parsley ^(GF, DF)

SIDES

Roast Potatoes ^(VV, DF)	14
Confit garlic, fried rosemary	
Cabbage & Apple Slaw ^(VV, GF)	12
Currants, lemon vinaigrette	
Warm Green Beans ^(VV, GF)	14
Pickled red onion, smoked almonds	
Organic Leaves ^(GF, VV)	12
Pernod & red wine vinaigrette, pickled fennel, citrus	
Baked Pumpkin ^(GF, VVO)	14
Maple sugar, buttermilk	
Pommes Frites ^(VV, GF)	12
Shoestring fries, Aleppo seasoning	
Braised Red Cabbage ^(GF)	11
Duck fat, quarter spice, citrus, juniper, apple	



Open 7 Days 6:30am - late | [f](#) /BisoubisouBrisbane [@](#) @Bisoubisou_xx | www.bisou-bisou.com.au

*Important notice regarding allergies and dietary requests. As much as we try to provide for all dietary requirements, all dishes are not suitable for those with an anaphylactic allergy, due to the potential traces of allergens in the working environment and supplied ingredients.
Please inform a member of staff of any food allergies or dietary requirements.*