



# *Beaujolais Nouveau Highlights*

21 NOV – 14 DEC | BISTRO CANTER



# Bistro Canter

## BEAUJOLAIS NOUVEAU HIGHLIGHTS

### *Hors d'oeuvres*

#### **Grilled Ox Tongue & Frisée Salad**

Kenya beans, crispy bacon, honey mustard dressing

\$138

#### **(V) Goat Cheese en Croûte**

herb salad, apricots, toasted pine nuts, black pepper, maple dressing

\$138

#### **Petite Marmite**

chicken, root vegetables in broth

\$108

### *Plats principaux*

#### **Baked Atlantic Cod**

herbed crust, piquillo peppers, white beans, black olives, tomato confit

\$328

#### **Braised Suckling Pig's Cheeks**

lentils, savoy cabbage, apple, potato purée, cider jus

\$298

#### **Smoked Quail Casarecce Pasta**

wild mushrooms, pumpkin, chestnuts, madeira sage sauce

\$318

### *Les desserts*

#### **Fig & Orange Brioche Pudding**

custard, Chantilly

\$98

#### **Fromage Blanc & Cherry Crêpe**

pistachio, vanilla ice cream

\$108

### *Recommandation du moment*

#### **Beaujolais Nouveau, Albert Bichot, France 2025**

Glass \$70

Bottle \$315

If you have any food allergies, please inform our staff.