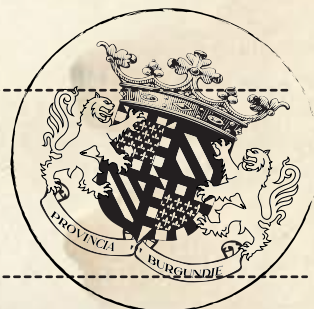


30/07/1935
Issue 21

Welcome To

GASTON

BURGUNDY BISTRO



What is Gaston?

Gaston epitomises the French joie de vivre and the all-day bistro and wine bar evokes a sense of being in the heart of a kitchen in Burgundy; expect authentic, comfort French fare and delicious wines combined with exceptional hospitality to inspire your dining experience.

A perfect haven for you to dine, drink and be merry, Gaston is truly indeed from Burgundy – with love – complete with a friendly smile and a French beret!

Chef's Specials

Check out the "Ardoise"! Our chef's specials are constantly changing based on market offer and seasonal products. Ask our staff!



MONDAY: Bourgogne Hot Pot

Enjoy our Fondue Bacchus

TUESDAY: Bourgogne Hot Pot

Enjoy our Fondue Bacchus

WEDNESDAY: Meat Me at Gaston

Trio of Meats Platter: \$85.00++

THURSDAY: Oyster Night

Get some free oysters if you order a bottle of wine*

FRIDAY: TGIF

Keep calm and drink wine, weekend is around the corner

SATURDAY

Ask for our specials & have a lovely weekend

SUNDAY: Closed

Went to the cellar getting new wines

*T&C apply

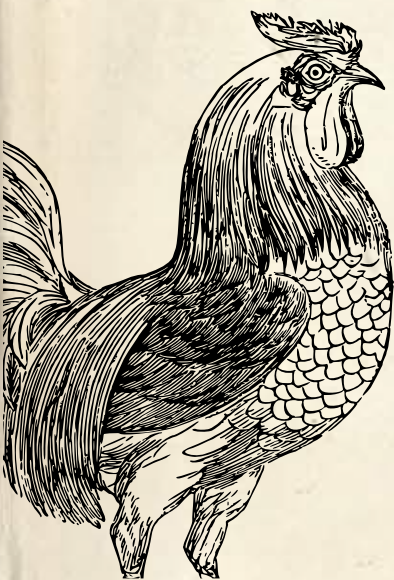
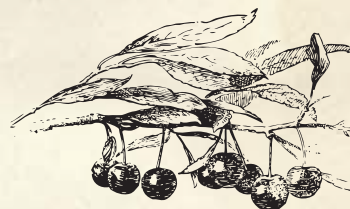
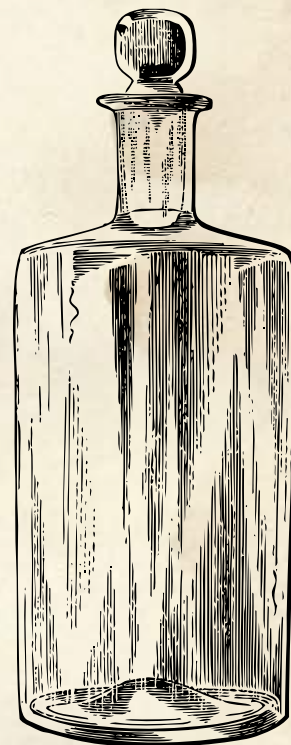
Mon & Sat: 5PM until midnight
Tues to Fri : 12PM until midnight

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Mail: info@bistrogaston.sg
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Instagram: [bistrogaston](https://www.instagram.com/bistrogaston)
Facebook: [Gaston](https://www.facebook.com/Gaston)
Wifi: [Gaston / Guests25](#)

Sharing is Caring

Planche de Charcuterie 100/200gr Country terrine, rosette, duck rillettes, Bayonne ham	20/36
Planche de Fromages 100/200gr (V) Comté, Epoisses, Brillat Savarin, Tonnelet	25/40
La Planche de Gaston 500gr Cheese & cold cuts, marinated olives, croquettes, salmon rillettes, jambon persillé, gougères	80
Jambon Persillé Famous parsley ham	16
Escargots de Bourgogne 6pcs/12pcs Garlic & parsley butter	16/30
Croquettes Bourguignonnes 3pcs/6pcs Epoisses cheese & smoked ham fried roll	10/20
Olives Marinées Maison (V) Homemade marinated olives with extra virgin olive oil, rosemary, thyme, garlic, lemon & orange zest	8
Gougères (V) Mini cheese puffs	9
Terrine de Campagne Maison Country pork terrine with cornichons & mustard	14
Rillettes de Saumon Maison Salmon rillettes with lemon juice & herbs cream	14
Cochonailles du Moment Ask our staff about the premium cold cuts of the week	



To start

Oeufs en Meurette	Small/Large	15/25
Poached eggs in red wine sauce with onions, bacon and mushrooms		
Oeufs à l'Epoisses	Small/Large	16/26
Poached eggs with creamy Epoisses sauce, bacon and sourdough bread croutons		
Foie Gras en Torchon	<i>– recipe of Chef Julius</i>	21
Homemade foie gras served with toasts and jams from Corsica		



Salade d'Endives au Bleu (V)		16
Endives salad with Fourme d'Ambert blue cheese, Granny Smith apple, grapes, walnut & honey mustard dressing		
Tartare de Boeuf à la Moutarde Edmond Fallot	Small/Large	21/40
Tenderloin beef tartare with condiments & mustard		
* Large portion coming with fries		
Ceviche de Barramundi		17
Barramundi with onions, green Tiger's milk & crispy gyoza skin		
Capellini St Jacques		21
Cold angel hair pasta with marinated scallops, chives & lemon zest		



Boeuf Bourguignon – recipe of Mdm Daurelle 34
Beef stew in red wine sauce with bacon & mash potato

Le Boeuf, cuit aux sarments de vigne - Vine shoots grilled beef 42
USDA Angus Rib eye 250gr price/kg
Australian Angus Prime Rib
Served with Béarnaise, sides and mustards

Poulet Sauce Foie Gras 35
Chicken with glazed cabbage, bacon, raisin & sinful Foie Gras sauce

Ravioles de Royans a la Cancoillotte (V) 25
Ravioles gratin with celeriac and cancoillotte cheese

Pôchouse Bourguignonne 38
Traditional fish stew with sea bream, scallops & prawns
Served with Rouille sauce & garlic croutons

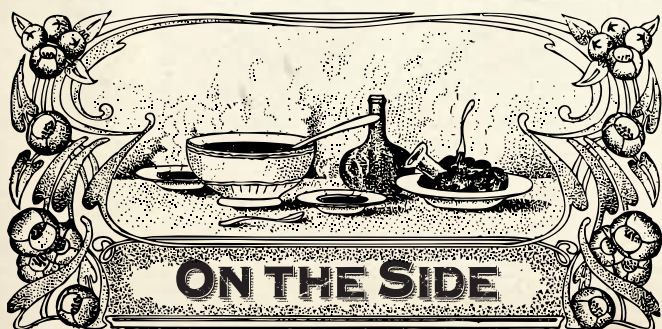
Escalope de Porc Milanaise Sauce Gribiche 36
Breaded Kurobuta pork cutlet with Gribiche sauce & side

Magret de Canard 38
Smoked & pan seared duck breast with broccolini, figs & red wine sauce

Sôle Meunière For 1/For 2 49/95
Fresh Dover Sole with brown butter sauce, wilted spinach & glazed potatoes

Rognons de Veau à la Dijonnaise 32
Flambéed Veal kidneys with creamy mustard sauce, mushrooms & mash potato

To continue



**Mash potato / Leek Fondue /
French Fries / Salad / Grilled Vegetables**

Portion at 9 each



I'm Never Sweet Enough

Glaces	6 / 12
Vanilla, chocolate or raspberry Artisan Gelato, 1 or 2 scoops	
Flan Pâtissier	15
Vanilla french custard pie served with vanilla Artisan Gelato	
Tarte aux Fruits	15
Fruit tart of the moment	
Tarte au Citron	15
Lemon tart with raspberry sorbet	
Pets-de-Nonnes au Chocolat Valrhona Guanaja	15
Litterally called nun's farts; little fried choux puffs with chocolate sauce Valrhona	
Café Gourmand	15
Tea or coffee with an assortment of petits fours	
Bacchus Gourmand	26
Poire Williams or Calvados with an assortment of petits fours	

