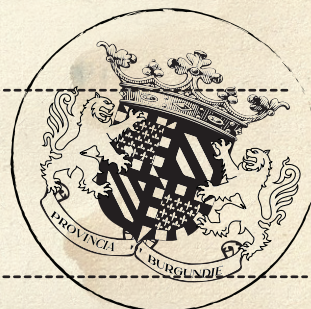


30/07/1935
Issue 21

Welcome To

GASTON

BURGUNDY BISTRO



What is Gaston?

Gaston epitomises the French joie de vivre and the all-day bistro 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: CLOSED

Went to the farm getting fresh meat

TUESDAY

Ask for our specials

WEDNESDAY: MEAT ME AT GASTON

Angus Beef Rump 1.2Kg: \$100.00++ only!

THURSDAY: OYSTER NIGHT

Get free oysters if you order a bottle of wine above \$140.00++

FRIDAY: TGIF

Keep calm and drink wine, weekend is around the corner

SATURDAY: BRUNCH IN BURGUNDY

Enjoy our Free Flow Beers, Sparkling & Champagne - Savour Whole Roasted Chicken, Pork Ribs & Duck for Lunch

SUNDAY: CLOSED

Went to the cellar getting new wines

Set Lunch from Tues to Fri, 12PM to 2PM
Open all day from 12PM to 9.30PM
Fri: open until 10PM
Mon & Sun: closed

Phone: +65 6909 8120
Mail: info@bistrogaston.sg
www.bistrogaston.sg

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

COCHONAILLE & CHEESE BAR

PLANCHE DE FROMAGES 100/200gr 	26/42
Mix cheeses platter	
PLANCHE DE CHARCUTERIE 100/200gr 	22/38
Mix cold cuts platter	
JAMBON PERSILLÉ 	20
Famous parsley ham from Burgundy	
TERRINE DE CAMPAGNE GASTON 	20
Homemade country pork terrine	
TERRINE CASTAING AU PIMENT D'ESPELETTE 	25
Pork & duck terrine with chili	
IBERICO BELLOTA HAM 	32
Spanish cured ham 12 months	


SAN DANIELE HAM 	22
Italian cured ham 18 months	
SAUCISSON SEC MAISON DUCULTY 	22
French cured sausage	
COPPA MAISON DUCULTY 	25
Cured pork shoulder	
JAMBON SEC "OVALY" MAISON DUCULTY 	27
Cured ham and matured for one year	
LONZO MAISON DUCULTY 	25
Cured pork loin	


HORS D'OEUVRES - ENTRÉES BITES TO SHARE (OR NOT) & STARTERS



HUITRES FINE DE CLAIRE 6/12pcs 35/60
Oysters N.3 from Marennes-Oléron by Jérôme Miet



 **GOUGERES** 12
Mini cheeses puffs

 **SALADE D'ENDIVE** 22
Blue cheese, endive, walnuts, apple,
honey mustard dressing


ESCARGOTS 6/12pcs 20/35
Pastry shell, garlic & parsley butter

TARTARE DE NOIX DE SAINT JACQUES 24
Raw Hokkaido scallops tartar, green apple, lime zest,
tarragon & chervil

 **CROQUETTES**
BOURGUIGNONNES 3/6pcs 14/26
Epoisses cheese & smoked ham rolls

FOIE GRAS 36
Homemade, served with brioche & seasonal compote


 **SALADE PIEMONTAISE** 20
Toulouse sausage, smoked potatoes, Aioli mayonnaise,
roma tomato & shallots

 **POIREAUX VINAIGRETTE** 18
Roasted leeks with tarragon vinaigrette, preserved lemon,
sun-dried tomatoes & almonds

OEUF À L'EPOISSES S/L 22/34
Poached egg with bacon, onions & bread croutons
with Epoisses sauce

OEUF EN MEURETTE S/L 22/34
Poached egg with bacon, onions & bread croutons
with red wine sauce

TARTARE DE BOEUF 25
Angus tenderloin, Served with toasts - 100gr
Add some French Fries \$8

 **OLIVES** 10
Homemade marinated

LES PLATS - TO CONTINUE

BOEUF BOURGUIGNON 40

Recipe of Madame Daurelle
Beef stew in red wine sauce with bacon,
mushrooms & mash potato

POULET GASTON-GÉRARD 40

Free range chicken, creamy mustard sauce
and melted cheese
Served with a side

ENTRECÔTE 250GR 46

Charcoal grilled angus ribeye
Served with Béarnaise & side

RAVIOLES DE ROYANS 30

Ravioles pasta gratin with Cancoillotte cheese &
chives

PÔCHOUSE BOURGUIGNONNE 44

Traditional fish stew with barramundi, Bouchot
mussels, scallop, potatoes
Served with garlic bread

LE PLAT CANAILLE* Market Price

Offal, quail, game,...
Ask our team the Chef's Special

** Subject to availability*

PLATS À PARTAGER

SHARING IS CARING



SAUCISSON LYONNAIS

DUCULTY - For Two 88

French Pork Sausage with
Sauce Marchand de Vin
Served with mash potato & side

TRAVERS DE PORC À LA

PROVENÇALE - For Two to Three 98

Slow cooked & baked pork ribs glazed with
honey, Dijon mustard & Provence herbs
Served with French fries & salad

RUMSTEAK BOEUF ANGUS

- For Three to Four 140

1.2Kg charcoal grilled beef rump
Served with Béarnaise & two sides

FILET DE BAR - For Two to Three 118

Sea Bass fillet with
Mediterranean sauce & vegetables
Served with a side

ON THE SIDE

FRENCH FRIES

MASH POTATOES

SALAD

LEEK FONDUE

SAUTÉED MUSHROOMS

Portion at 12 each

SUCRÉ - I'M NEVER SWEET ENOUGH

PROFITÉROLES 18

Trio of choux puffs stuffed with ice cream
and covered with melting Valrhona chocolate

GASTON PAIN PERDU - For Two 20

Sinful brioche French toast
Served duo of ice cream

POIRE POCHÉE AU VIN ROUGE 16

Poached pear in red wine sauce with cinnamon & clove

FLAN PÂTISSIER 16

Vanilla custard cream pie

LES GLACES 6/12

Ice cream selection
Vanilla / Salted Caramel / Lime / Apple

CAFÉ GOURMAND 15

Tea or coffee with petits fours

COUPE COLONEL BENOIT 18

Lime or Apple sorbet with a shot of Vodka/Calvados
Refreshing !!!

Need A Little Digestif to End a perfect Meal? Ask Our Team

Happy Hour

12PM - 7PM



Ricard	11
Kronenbourg 1664 Lager Pint	13
Kronenbourg 1664 Blanc Pint	13
Authentic Kir - Aligoté white wine & Crème de Cassis	14
La Cuvée de Gaston - House pour wine white/red/rosé	13
Burgundy Spritz - Raspberry Liqueur, Sparkling wine, Soda water	15
Monkey 47 - Tonic or Soda	14
La Carafe - 50cl of wine white/red/rosé	45



Lager Kronenbourg 1664 (Draft) 25/50cl	12/16
Wheat Kronenbourg 1664 Blanc (Draft) 25/50cl	12/16
Defender IPA (Bottle) - Brooklyn Brewery	13



Apéritifs

Authentic Kir - $\frac{1}{4}$ Crème de Cassis & $\frac{3}{4}$ Aligoté wine	16
Kir Royal - $\frac{1}{4}$ Crème de Cassis & $\frac{3}{4}$ sparkling wine	20
Ricard	13
Lillet on The Rocks - Lillet Blanc or Rosé & ice cubes	13

DIGESTIVES

Jägermeister	13
Sambucca	13
Poire Williams Domaine Trenal	16
Calvados Chateau du Breuil 12 Years	16
Prunelle de Bourgogne Edmond Briottet	13
Ratafia de Bourgogne Edmond Briottet	14
Mirabelle d'Alsace Zusslin	16

Ask us the digestive list for more choice!



Cocktails

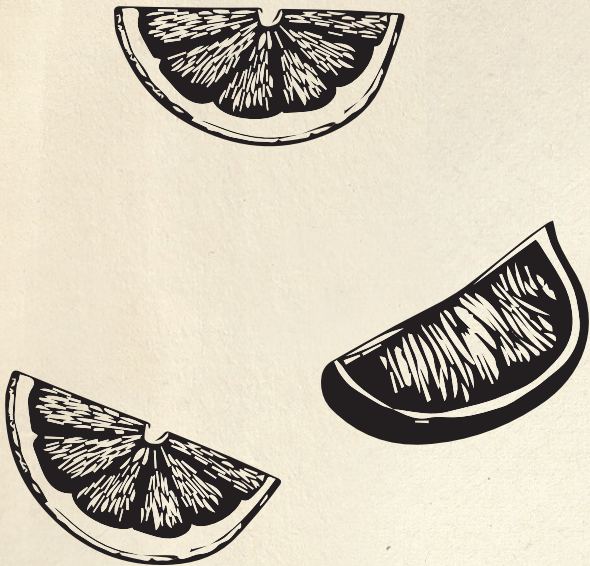


Apérol Spritz – Apérol, Sparkling Wine, Soda Water, Orange Slice	19
Burgundy Spritz – Raspberry Liqueur Edmond Briottet, Sparkling wine, Soda water	19
Espresso Martini – Vodka, Kahlua, Espresso Shot	20
Negroni – Botanist Gin, Red Vermouth, Campari, Aged in Barrel	20
Sip on the Beach – Pêche de Vigne Liqueur Edmond Briottet, Vodka, Pineapple & Cranberry Juices	20

Soft Drinks

Espresso	4
Long Black, Double Espresso	5
Cappuccino, Flat White, Latté	7
Tea – Earl Grey, Green tea, Chamomile, Mint, English breakfast	6
Juices – Cranberry, Lime	6
Sodas – Coke, Diet Coke, Sprite, Tonic, Soda	6
Evian – Sparkling or Still Mineral Water 750ml	9
Fresh Juices “Le Fruit” – Orange, Mango, Pineapple, Tomato	8
Alcohol Free Beer Carlsberg	9

Whisky



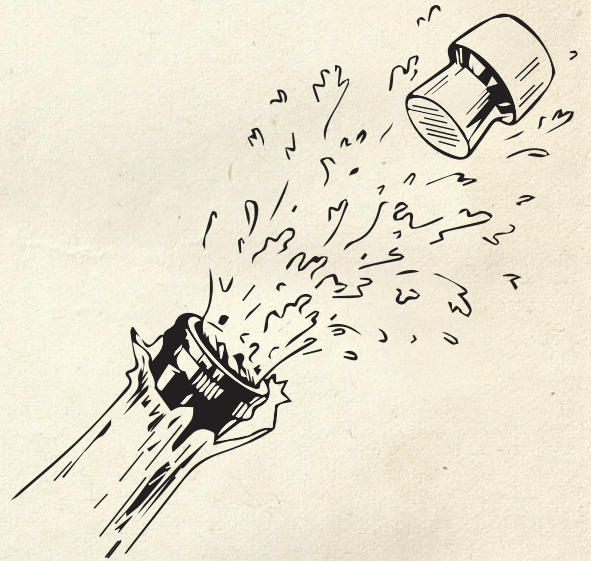
	Gls / Btl
Jack Daniel's Tennessee	15 180
Balvenie Double Wood 12 Years	16 240
Bowmore Single Malt 12 Years	16 220
Dalwhinnie Highland Single Malt 15 Years	16 240
Aberlour Single Malt 12 Years	18 240
Aberlour Single Malt 16 Years	26 360
Singleton Single Malt 15 Years	16 230
Singleton Single Malt 18 Years	28 380



Vodka

Stolichnaya
Grey Goose

Gls / Btl
15 180
16 230



GIN



Monkey 47
Bombay Sapphire
The Botanist
Tanqueray No Ten
Hendrick's
Ki No Bi

Gls / Btl
16 170
15 180
16 230
16 220
16 230
16 230



Rum

Diplomatico Reserva Exclusiva 12 Years
Zacapa 23 Years

Gls / Btl
16 230
16 230



TEQUILA

Patron Silver
Mezcal Mayalan

Gls / Btl
16 240
16 240



Remy Martin XO

Gls / Btl
34 450



Prices subject to 10% service charge & 9% GST

Events



WEDNESDAY

MEAT ME AT GASTON

Angus Beef Rump
1.2Kg: \$100.00++
only!



THURSDAY

OYSTERS NIGHT

Get free oysters if
you order a bottle of
wine above \$140.00++



SATURDAY

FRENCH BOOZY BRUNCH

Check out our free
flow options & meat
platters promotions
for lunch

Mini Mart



French products to consume without moderation

- Wines
- Cold Cuts
- Terrines
- Condiments
- and many others

Available on our website and on-site

