

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: SIZE MATTERS

Get 20% Off on all our Magnums and Jeroboams

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 & WINE

Enjoy our Free Flow of Beers, Wines & Champagne
Taste Different Wineries Every Week
Savour our Meat & Beef Rump Platters

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

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

COCHONAILLE & CHEESE BAR

| | |
|---|-------|
| PLANCHE DE FROMAGES 100/200gr ✓ | 24/42 |
| Selection from Mons Cheesemongers | |
| TRIO DE COMTÉ AFFINÉS 200gr ✓ | 34 |
| 6 - 18 - 40 months aged Comté cheeses | |
| PLANCHE DE CHARCUTERIE 100/200gr 🍷 | 22/40 |
| Mix cold cuts platter | |
| JAMBON PERSILLÉ 🍷 | 20 |
| Famous parsley pork terrine from Burgundy | |
| PÂTÉ EN CROÛTE GASTON 🍷 | 26 |
| Weekly recipe from chef Yadi | |
| TERRINE CASTAING AU PIMENT D'ESPELETTE 🍷 | 25 |
| Pork terrine with Espelette chili | |
| TERRINE MAISON DUCULTY AU PORC NOIR 🍷 | 29 |
| Black pork countryside terrine | |

| | |
|---------------------------------------|----|
| 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 MAISON DUCULTY 🍷 | 27 |
| Cured ham and matured for one year | |
| MAGRET DE CANARD CASTAING 🍷 | 28 |
| Smoked & cured duck breast | |
| IBERICO BELLOTA HAM 🍷 | 34 |
| Spanish cured ham 12 months | |

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



HUITRES FINE DE CLAIRE 6/12pcs 35/60
Oysters N.3 from Brittany



✓ **GOUGERES** 12
Mini cheeses puffs

ESCARGOTS 6/12pcs 20/36
Pastry shell, garlic & parsley butter

🍷 **CROQUETTES**
BOURGUIGNONNES 3/6pcs 16/30
Epoisses cheese & smoked ham rolls

CUISSES DE GRENOUILLES 28
Sautéed frog legs, watercress coulis, garlic, lemon

OEUF À L'EPOISSES S/L 24/35
Poached egg with bacon, onions & bread croutons
with Epoisses sauce

TARTARE DE BOEUF 26
Angus tenderloin, Served with toasts - 100gr
Add some French Fries \$8

✓ **OLIVES** 10
Homemade marinated

L'ENTRÉE DE LA MER 25
Sea Starter of The Week, Ask Us!

✓ **SALADE D'ENDIVE** 25
Blue cheese, endive, walnuts, apple,
honey mustard dressing

✓ **TARTE À L'OIGNON** 22
Caramelized Vidalia onions, puff pastry, pickled onions,
sour cream & chives

FOIE GRAS 36
Homemade terrine served with brioche & jams

FOIE GRAS POÊLÉ 36
Pan-seared with spiced red wine jus,
toasted brioche & pistachio

OEUF EN MEURETTE S/L 24/35
Poached egg with bacon, onions & bread croutons
with red wine sauce

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
& melted cheese
Served with a side

ENTRECÔTE 250GR 48

Charcoal grilled angus ribeye
Served with Béarnaise & side

RAVIOLES DE ROYANS 32

Ravioles pasta gratin with Cancoillotte cheese &
chives

PÔCHOUSE BOURGUIGNONNE 44

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

BAVETTE SAUCE ÉCHALOTE 36

Charcoal grilled flank steak with shallot sauce &
French fries

LE PLAT CANAILLE Market Price

Ask our team today's special

PLATS À PARTAGER SHARING IS CARING



CUISSES DE LAPIN

À LA MOUTARDE - For Two 80

Braised rabbit legs with creamy mustard
sauce, fresh tagliatelles cooked in
chicken stock

TRAVERS DE PORC

À L'AIL NOIR - For Three 98

Smoked Kurobuta pork rack
in pistachio crust with
black garlic jus & pommes sarladaises

RUMSTEAK BOEUF ANGUS

- For Three to Four 140

1.2Kg charcoal grilled beef rump
Served with peppercorn sauce & two sides

BAR EN CROUTE DE SEL - For Three 120

Salt crusted whole seabass
with Champagne beurre blanc sauce
*Served with mash, buttered spinach
& king oyster mushrooms*

ON THE SIDE

FRENCH FRIES

MASH POTATOES

SALAD

BRUSSELS SPROUTS
WITH BACON

LEEK FONDUE

Portion at 13 each

SUCRÉ - I'M NEVER SWEET ENOUGH

GASTON MONT BLANC 18

Chestnut bombolini, Dulce de Leche,
rum & whipped cream

GASTON PAIN PERDU - For Two 20

Sinful brioche French toast
Served duo of ice cream

LA TARTE DU JOUR 16

Tart of The Day, Ask Us!

POT DE CRÈME MAISON 12

Traditional French custard cream. Weekly flavours

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!!!

COUPE DES MOINES 28

Chartreuse ice cream with a shot of Green Chartreuse
Meet the Green Fairy!

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

Happy Hour

12PM - 7PM



| | |
|--|----|
| Ricard | 10 |
| Sapporo Premium 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 | 14 |
| Aperol Spritz - Apérol, sparkling wine, soda water, Orange slice | 16 |
| Burgundy Spritz - Raspberry Liqueur, Sparkling wine, Soda water | 16 |
| G&T - Gin Hayman's London Dry | 14 |
| La Carafe - 50cl of wine white/red/rosé | 50 |



| | |
|--|-------|
| Lager Sapporo Premium (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

| | |
|---------------------------------------|-----|
| Chartreuse Jaune Tarragona 1973-85 | 210 |
| Sambucca | 14 |
| Poire Williams Domaine Trelnel | 15 |
| Calvados Chateau du Breuil 15 Years | 16 |
| Prunelle de Bourgogne Edmond Briottet | 14 |
| Ratafia de Bourgogne Edmond Briottet | 12 |
| Mirabelle d'Alsace Zusslin | 15 |

Ask us the digestive list for more choice!



Cocktails




| | |
|---|----|
| Apérol Spritz – Apérol, Sparkling Wine, Soda Water, Orange Slice | 20 |
| Burgundy Spritz – Raspberry Liqueur Edmond Briottet, Sparkling wine, Soda water | 20 |
| 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 |
| La Vie en Rose – Rose Liqueur Edmond Briottet & Sparkling Wine | 20 |

Soft Drinks

| | |
|---|------|
| Espresso | 5 |
| Long Black, Double Espresso | 6 |
| Cappuccino, Flat White, Latté | 8 |
| Tea – Earl Grey, Green tea, Chamomile, Mint, English breakfast | 7 |
| Juices – Cranberry, Lime | 7 |
| Sodas – Coke, Diet Coke, Sprite, Tonic, Soda | 7 |
| Evian – Sparkling or Still Mineral Water 750ml | 9.50 |
| Fresh Juices “Le Fruit” – Orange, Mango, Pineapple, Tomato | 9 |
| Alcohol Free Beer Carlsberg | 10 |

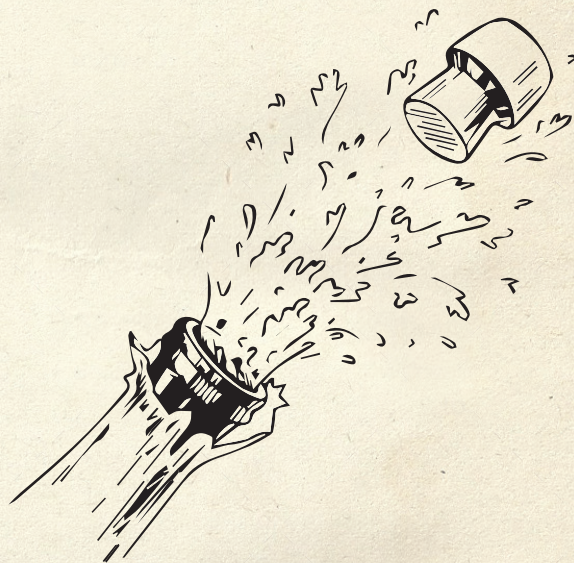
Whisky

| | Gls / Btl |
|--------------------------------|-----------|
| Jack Daniel's Tennessee | 16 180 |
| Balvenie Double Wood 12 Years | 18 240 |
| Bowmore Single Malt 12 Years | 17 220 |
| Aberlour Single Malt 12 Years | 18 240 |
| Aberlour Single Malt 16 Years | 32 400 |
| Singleton Single Malt 15 Years | 17 230 |
| Singleton Single Malt 18 Years | 30 380 |
| Yomatsuri Single Malt 10 Years | 17 200 |



Vodka

| | Gls / Btl |
|-------------|-----------|
| Stolichnaya | 16 180 |
| Grey Goose | 17 230 |



GIN

| | Gls / Btl |
|------------------|-----------|
| Monkey 47 | 17 170 |
| Bombay Sapphire | 16 180 |
| The Botanist | 17 230 |
| Tanqueray No Ten | 17 220 |
| Hendrick's | 17 230 |
| Hayman's | 16 160 |



Rum

| | Gls / Btl |
|--|-----------|
| Diplomatico Reserva Exclusiva 12 Years | 17 230 |
| Zacapa 23 Years | 17 230 |
| Nagura Ishigaki Island Distillery | 20 260 |



TEQUILA

Mezcal Mayalan

Gls / Btl
17 240



Delamain Grande Champagne Pale & Dry Gls
18



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

