

BLP

To celebrate our Bastille day, Bistro la Poste is thrilled to present his Truffle Menu. This menu is elaborated with New Zealand fresh products – Freshly harvested George’s truffles from small village Riwaka in the Tasman district – and cooked with French recipes and techniques.

Booking are essential, please please [book a table clicking here](#).

This menu is unsuitable for Vegan and dairy free diets.



Bastille Week Truffle Menu at Bistro La Poste

Riwaka Truffle & French wine pairing

3 Courses Black Truffle Menu with French Wine pairing

Menu Truffes en 3 accords Mets & Vins

\$119 pp

Complimentary Amuse bouche
Melanosporum truffle from George Wilkinson & housemade Sourdough

Truffe Mélanosporum de George Wilkinson & notre pain au levain

+

Entrée

Egg parfait, parmesan velouté, pancetta chips

Oeuf parfait, velouté de parmesan, chips de pancetta

Champagne, Maison Gardet, Reims

+

Plat

Braised beef cheek, mash potato with brown butter, sauce Perigord

*Joue de boeuf braisée, mousseline de pomme de terre au beurre noisette, sauce
Perigourdine*

Medoc 2015 cru bourgeois, château Blaignan, Bordeaux

+

Dessert

Crème brûlée goat cheese & honey, thyme infused

Crème brûlée au fromage de chèvre frais & miel, infusée au thym

Chenin blanc 2019, Croix de Maunay Vouvray, Loire