

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

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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 🍷	34
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

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

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

✓ **TARTE À LA TOMATE** 22
Thin tart with cherry tomatoes, Stracciatella,
romesco sauce & rocket

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

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

L'ENTRÉE DE LA MER 24
Sea Starter of The Week, Ask Us!

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

FRICASSÉE D'ESCARGOTS
À LA DIJONNAISE 24
Sautéed snails & mushrooms with gnocchis,
mustard emulsion & bread croutons

FOIE GRAS 36
Homemade, served with brioche & seasonal compote

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

✓ **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
& 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*

ANDOUILLETTE FRANÇAISE SAUCE CHARCUTIÈRE 36

Intestine pork sausage with onions mustard sauce & mash potato

PLATS À PARTAGER SHARING IS CARING



SAUCISSON LYONNAIS

DU CULTY - For Two 88

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

TRAVERS DE PORC À LA

BOURGUIGNONNE - For Two to Three 108

Slow cooked & baked pork ribs glazed
with Epoisses & herbs crust
Served with salad & layered potato cake

RUMSTEAK BOEUF ANGUS

- For Three to Four 140

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

FILET DE BAR - For Two to Three 120

Sea Bass fillet with Piperade sauce
Served with a side

ON THE SIDE

FRENCH FRIES

MASH POTATOES

SALAD

LEEK FONDUE

MIX GLAZED VEGETABLES

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

LA TARTE DU JOUR 16

Tart of The Day, Ask Us!

BABA À LA PRUNELLE DE BOURGOGNE 18

Yeast cake with sugar syrup, orange, vanilla whipped
cream & Prunelle Edmond Briottet

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
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	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 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

Jägermeister	13
Sambucca	13
Poire Williams Domaine Trenel	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!



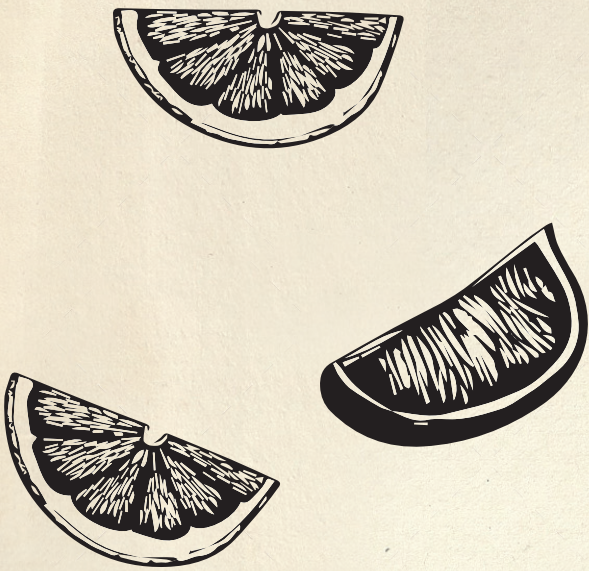
Cocktails



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

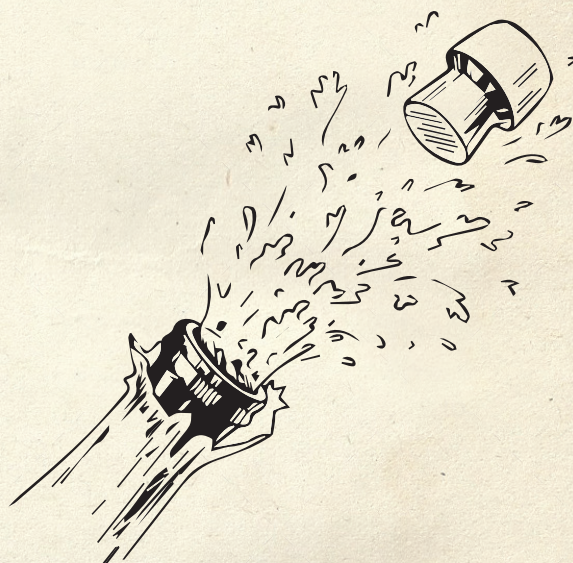
	Gls / Btl
Jack Daniel's Tennessee	16 180
Balvenie Double Wood 12 Years	17 240
Bowmore Single Malt 12 Years	17 220
Dalwhinnie Highland Single Malt 15 Years	17 240
Aberlour Single Malt 12 Years	18 240
Aberlour Single Malt 16 Years	26 360
Singleton Single Malt 15 Years	17 230
Singleton Single Malt 18 Years	28 380



Vodka

Stolichnaya
Grey Goose

Gls / Btl
16 180
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
Ki No Bi	17 230



Rum

Diplomatico Reserva Exclusiva 12 Years
Zacapa 23 Years

Gls / Btl

17 230

17 230



TEQUILA

Mezcal Mayalan

Gls / Btl

17 240



Remy Martin XO

Gls / Btl

34 450



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

