Bistro Saint CARVE MEAT CO.

THE WEDNESDAY CUT

EVERY WEDNESDAY FROM 5PM

Menu inclusive of one cut, two sides and two sauces.
Additional à la carte dishes remain available.

CHOICE OF CHEF-SELECTED CUTS

BAVETTE / 250G — 52
Cut from the lower belly near the flank, bavette is prized for its deep beef flavour and loose grain.

PAVÉ DE RUMSTECK / 250G — 55
A thick-cut rump steak, naturally lean with a firm texture and a rich, distinctly beefy flavour.

SIRLOIN BONE-IN / 500G — 85
Cut from the short loin, with a firm texture, a strip of fat for extra flavour and a rich, savoury character enhanced by cooking on the bone.

SIDES

Frites - Aioli
Pommes Purée - Chives
Cos Heart Salad - Herb mayo, basil oil, breadcrumbs
Carrot Salad - Honey & caper dressing, feta, candied walnut

SAUCES

Jus Gras
Béarnaise Sauce
Peppercorn Sauce