

BRASSERIE GAVROCHE, 2018 10

PLEASE NOTE:

1. Prices are subject to GST and service charge.
2. Menu is subject to change.
3. No exchanges or refunds on GastroMonth tickets will be made under any circumstances.
4. Only diners with valid reservation and payment will be entitled to the GastroMonth dining experience at the stated date and time.
5. Please purchase additional tickets at least 3 days in advance.

Dinner Menu

\$125++

GALANTINE DE PINTADE PERIGOURDINE
Guinea Fowl Terrine with Foie Gras and Black Truffle

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PERDIX AU CHOUX
Braised Partridge with Cabbage

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SAUTE DE CHEVREUIL GRAND VENEUR
Venison Fillet with Huntsman Sauce

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POIRE AU VIN ROUGE ET GLACE PAIN D'ÉPICES
Poached Pear in Red Wine Sauce and Gingerbread Ice Cream



MICHELIN Guide's Point of View

You won't just find Francophiles and homesick émigrés at this lively and atmospheric brasserie - it's the perfect spot for anyone after a 'little piece of France' in the city. The blue double doors and the antique wooden bar were both brought over from Paris and the chef-owner uses recipes for the classic dishes handed down to him by his grandfather. The wine list is a labour of love; try resisting some of its wonderful burgundies.

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Opening Hours :

Monday to Friday

Lunch: 11.30am to 2.30pm

Dinner: 6.30pm to 10.00pm

Saturday

Dinner: 6.30pm to 10.30pm