



## HOMEMADE PATE AND CHEESES

### Le Bistro Charcuterie Platter

3 kinds of cold cuts and cheeses served with honey, jam, pickles and sourdough bread

1,500

### Tarte à l'Oignon

Puff pastry, caramelized onions, salmon, crème fraîche

400

### Classic Quiche Lorraine

Served with garden salad

320

### Pâté de Campagne

Country-style meat loaf made of ground pork, beef, duck, nuts and spices served with mustard, pickles and sourdough bread

300

## SOUP

### Bouillabaisse

French-style seafood soup, bisque, squid, prawns, catch of the day, light tomato sauce, fennels

750

### Soupe à l'Oignon

French-style onion soup, gruyere cheese and croutons

650

## SALAD

### Niçoise Salad

Tuna, olives, tomato, French beans, hydroponic lettuce, lemon dressing

580

### Caesar Salad

Romaine lettuce, bacon, crouton, parmesan cheese, garlic-anchovy dressing

550

### Goat Cheese & Beetroot Salad

Oven-baked beet root, goat cheese, lettuce, maple dressing

550

## PASTA

### Original Rigatoni Carbonara

Original Roman recipe of guanciale and yolk sauce served with grilled focaccia

650

### Fusilli Pesto Pasta

Basil sauce, potatoes, French beans served with grilled focaccia and cherry tomato

650

## SANDWICHES

### Steak haché de boeuf (Le Bistro Burger)

Pan brioche, 250g wagyu beef patty, brie cheese, mushroom, ketchup and served with fries

850

### Caprese Panini

Mozzarella cheese, olives, pesto basil sauce, green salad

680

### Sourdough Croque Madame

Turkey ham and cheese served with egg salad


650






PRICES ARE INCLUSIVE OF SERVICE CHARGE AND APPLICABLE GOVERNMENT TAXES.






PLATES



**Seared Japanese Scallop**   
3pcs. seared scallops served with leek fondue  
**980**



**Salmon A La Provençale**    
180g Norwegian salmon with lemon, herbs  
and mashed potatoes  
**900**

**Boeuf Bourguignon**   
Beef stew, tomato, carrots, potatoes with  
red wine and herbs  
**850**

**Duck Leg Confit a l’Orange**   
Slow-cooked duck leg, mashed potatoes  
with glazed carrots  
**850**

**Pork Schnitzel Kurobuta**    
Locally sourced 200g breaded Kurobuta dry-  
aged pork loin, lyonnaise-style sautéed potatoes  
and greens  
**850**

**Escargots à la Bourguignonne**    
Snails cooked in herbed butter, served with  
sliced baguette  
**700**

**Crepes aux Champignons**    
Savory pancake gratinated with mushroom,  
turkey ham, spinach, rich cheese béchamel  
**550**

STEAKS

**150g Dry-Aged Striploin Steak**  
28-day dry aged, black pepper sauce,  
sautéed potatoes, served with mustard  
and greens  
**1,100**

**150g Dry-Aged Tenderloin Steak**  
28-day dry aged, black pepper sauce,  
sautéed potatoes, served with mustard  
and greens  
**1,100**

**Beef Tartare**  
150g imported tenderloin “hache”, lemon,  
capers, shallot, anchovies, parsley,  
lemon, tabasco  
**1,100**



DESSERT

**Apple Mille-Feuille**  
Caramelized apple over puff pastry,  
custard cream  
**550**

**Mousse au Chocolate**  
Dark chocolate mousse orange  
**500**

**Classic Mamma Donatella Tiramisu**  
Served with “bicherin” coffee  
**500**



**Crepes Suzette**   
Orange liquor-flamed French pancake  
with vanilla gelato  
**500**




**French Toast Fingers**    
Blueberry and cream  
**450**

ADDITIONAL  
SIDES

Green Salad   
**600**

Pomme Frites   
**400**

Sautéed Asparagus    
**300**

Sautéed Potatoes, Onions     
**300**

Creamy Mashed Potato  
**300**