

# ALL-DAY BREAKFAST MENU

Available from 7AM to 5PM



ORGANIC



VEGAN



VEGETARIAN



DAIRY



NUTS



PORK



POULTRY



SEAFOOD



LOCALLY  
PRODUCED



Pain Au Chocolat



Croissant Au Beurre ₱ 120

*Classic buttery croissant, served warm*

**Php 120 nett**

Brioche Toastée & Confiture ₱ 120

*Toasted brioche slices, butter, homemade jam*

**Php 120 nett**

Pain Au Chocolat ₱ 150

*Classic buttery croissant, served warm*

**Php 150 nett**

Assiette De Viennoiseries ₱ 280

*Croissant, pain au chocolat, madeleine, financier,  
served with jam & honey*

**Php 280 nett**



### Nutella Banana ☕

*Fresh banana, Chantilly cream, chocolate drizzle*

**Php 245 nett**

## SWEET CRÊPES

### ☕ Berries & Cream

*Fresh berries, Chantilly cream, chocolate drizzle*

**Php 265 nett**

## SAVORY CRÊPES

### Spinach & Mushroom ☕

*Fresh spinach, sautéed mushrooms*

**Php 265 nett**



### Smoked Salmon ☕

*Cream cheese, dill, capers*

**Php 385 nett**



## SWEET & SAVORY CRÊPES



**Fluffy Pancake Stack** ₱280  
*Five stacks of fluffy pancakes, maple syrup, butter, Chantilly cream*  
**Php 280 nett**

**Omelette Your Way** ₱350  
*Choice of: Ham & cheese / mushroom & spinach / Mediterranean (tomato, feta, olives)*  
*Served with side salad*  
**Php 350 nett**

**Homemade Dry-Aged Garlic Longganisa**  
*Served with sunny-side-up eggs, pickled vegetables, fried rice*  
**Php 360 nett**

**Ricotta Cheese Pancake** ₱380  
*Three stacks of fluffy pancakes, blueberry, ricotta cheese*  
**Php 380 nett**

**Chicken & Waffle Plate** ₱410  
*Fried boneless chicken, golden Belgian waffle*  
**Php 410 nett**

**Bagels Eggs Benedict** ₱410  
*Choice of: Classic ham, smoked salmon, or Florentine (spinach)*  
**Php 410 nett**

**Le Bistro Big Breakfast** ₱420  
*Eggs your way, bacon, sausage, roasted tomato, crispy potato, sourdough toast*  
**Php 420 nett**

**Dry-Aged Beef Tapa** ₱465  
*Served with sunny-side-up eggs, pickled vegetables, fried rice*  
**Php 465 nett**



**Greek Yogurt Bowl**   
*Granola, honey, tropical fruits*  
**Php 250 nett**

**Fruit Platter**   
*Assorted fresh seasonal fruits*  
**Php 290 nett**

**Egg White Frittata**   
*Spinach, peppers, onion, Parmesan, side salad*  
**Php 320 nett**

**Whole Wheat Wrap**   
*Scrambled eggs, avocado, spinach, feta*  
**Php 320 nett**



Pain Perdu (French Toast)



Ricotta Toast



Croque Madame



Smoked Salmon Sandwich

Chicken Pesto Panini



Reuben Sandwich



Classic Dry-Aged Beef Burger

Pan brioche dry-aged beef patty,

brie cheese, caramelized onion

Php 450 nett

Pain Perdu (French Toast)

Shokupan French toast, blueberry compote, whipped cream, maple syrup, powdered sugar

Php 250 nett

Croque Madame

Toasted sandwich, ham, Gruyère cheese, béchamel sauce

Php 350 nett

Ricotta Toast

Poached pear, mango, sourdough, pistachios, honey

Php 380 nett

Chicken Pesto Panini

Grilled chicken, mozzarella, pesto

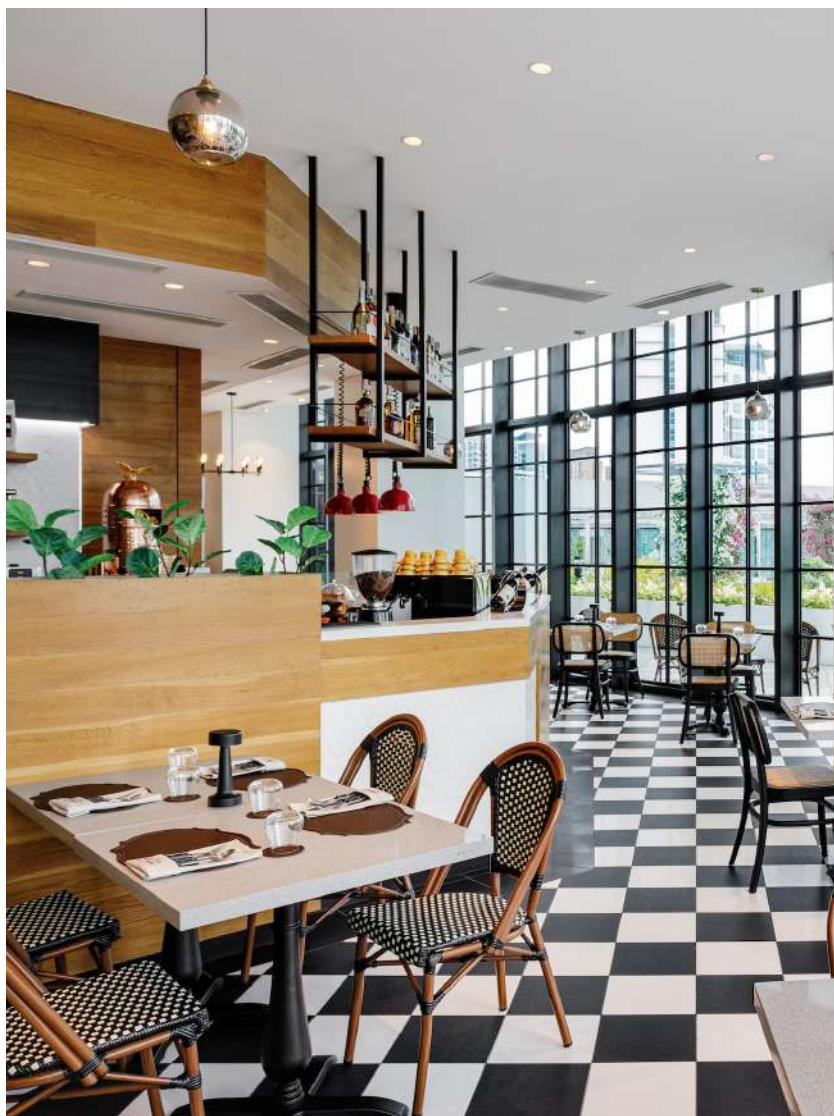
Php 440 nett

Reuben Sandwich

Homemade corned beef, sour dough, slaw

Php 480 nett

## SANDWICHES & TOASTS



## LE BISTRO

*A homage to the flavours of Paris*

A light-filled space inspired by the stylish, cozy, relaxed brasseries of the Rue de Rivoli, the Boulevard Saint-Germain or the Quartier Latin... Step in for a taste of Paris at Le Bistro, our addition to the ranks of the best French restaurants in Manila.

Take a seat at a café table in an intimate black-and-white interior that exudes French flair, tucked away in the 5th level of the new Gateway Mall 2.

From Croissant Au Beurre to Breakfast Crêpe, Homemade Dry-Aged Garlic Longganisa to Classic Dry-Aged Beef Burger, Escargots Bourguignonne to Beef Cheek Bourguignon... the menu features an exquisite selection of dishes, thoughtfully interpreted by Head Chef Rhennier Alair and crafted from the freshest regional and seasonal ingredients.

Add to that a curated beverage selection featuring wines from Italy and France, premium spirits and a creative list of signature cocktails, as well as craft coffees and fine teas.

For a light, delectable lunch or a delightful multi-course dinner. For stimulating conversations over coffee and sweets, an intimate tête-à-tête over a fine vintage, or anything in between. Le Bistro breathes the joie de vivre of Paris.

## DINNER MENU

Available daily from 5PM until closing.



## Welcome Bread - Pan Brioche 🍞

Daily homemade bread

Php 150 nett

## Beef Carpaccio 🥩

Thinly sliced raw beef, olive oil, asparagus, mushroom, honey mustard sauce

Php 550 nett



## Caviar Blinis 🥞

Warm buckwheat pancakes, crème fraîche, premium caviar

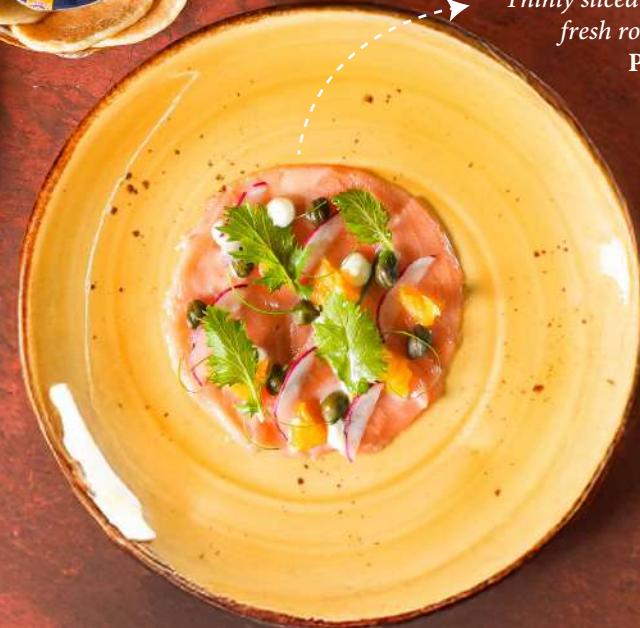
Php 5,000 nett



## Smoked Salmon Carpaccio 🐟

Thinly sliced smoked salmon, radish, fresh rocket, yuzu dressing

Php 450 nett



## Soupe d' Oignons 🥑

Classic French onion soup, caramelized onions, rich beef broth, gratinéed cheese toast

Php 325 nett



## Clam Chowder 🐚

Creamy soup, tender clams, potatoes, aromatic herbs

Php 350 nett

## Cherry Tomato Soup 🍅

Velvety soup of sweet cherry tomatoes, fresh basil

Php 310 nett

# ENTRÉES & SOUPES

### Caesar Salad

Crisp romaine, Caesar dressing,

Parmesan, garlic croutons

Php 325 nett

#### Add-on:

Chicken Breast | Php 95 nett



### Goat Cheese & Beetroot Salad

Beetroot, creamy goat cheese, mixed greens

with a light vinaigrette

Php 315 nett

Le Bistro

### Burrata Tomato Salad

Creamy burrata, ripe tomatoes, fresh basil,

a drizzle of olive oil

Php 380 nett



### Parma Ham & Rocket Linguini

Linguini, thinly sliced parma ham,

fresh rocket, Parmesan

Php 380 nett

### Original Rigatoni Carbonara

Rigatoni pasta, creamy sauce, guanciale,

Parmesan, black pepper

Php 460 nett



### Vodka Salmon Penne

Penne pasta, creamy tomato-vodka sauce,

tender salmon, fresh herbs

Php 420 nett



### Fusilli Pesto Pasta

Twisted fusilli pasta, fresh basil pesto,

pine nuts, Parmesan

Php 380 nett



### French Bleu Cheese Gnocchi

Pillowy potato gnocchi, creamy French bleu

cheese sauce, herbs, black pepper

Php 380 nett



## SALADS & PASTA

**Chicken Au Vin Blanc** 🍴

Tender chicken, white wine, cream sauce, mushrooms, herbs

Php 580 nett

**Sole à la Meunière** 🍴

Pan-seared sole, lemon, parsley sauce

Php 450 nett

**Mussels & Frites** 🐟

Steamed mussels, savory broth, golden crispy fries

Php 380 nett

**Salmon à la Provençale** 🍴

Pan-seared salmon, tomato, garlic, herb Provençale sauce

Php 650 nett

**Duck Leg Confit à l'Orange** 🍔

Crispy duck leg slow-cooked in its fat, served with a sweet and tangy orange sauce

Php 750 nett

**Beef Cheek Bourguignon** 🍔

Slow-braised beef cheeks, red wine, mushrooms, onions, aromatic herbs, mashed potato

Php 700 nett

**Escargots Bourguignonne** 🍔

Baked snails, garlic-herb butter, served sizzling in their shells

Php 380 nett



**MAINS & DRY-AGED STEAKS**

## Apple Mille-Feuille Tart Tatin

Caramelized apples layered between sheets of flaky puff pastry mille-feuille

Php 350 nett

## Classic Mamma Donatella Tiramisu

Traditional Italian tiramisu with layers of coffee-soaked ladyfingers and mascarpone cream

Php 380 nett

## Orange Crème Brûlée

Creamy custard infused with orange, topped with a caramelized sugar crust

Php 280 nett

## Tropical Lava Tiramisu

Classic tiramisu with a tropical twist, layered with fresh fruits and a luscious molten center

Php 380 nett

## Basque Cheesecake

Rich and creamy cheesecake with a caramelized top and a delicately burnt exterior

Php 280 nett

## Chocolate Pear Tart

Buttery tart filled with chocolate ganache and topped with poached pears

Php 320 nett

## Crème Caramel

Silky caramel custard with a golden caramel sauce

Php 280 nett

## Chocolate Soufflé

Light and airy chocolate soufflé with a rich molten center

Php 360 nett



## Green Salad

Fresh mixed greens, cucumber, cherry tomatoes, olives, house dressing

Php 250 nett

## Pomme Frites

Crispy golden potato fries

Php 250 nett

## Creamy Mashed Potato

Smooth and buttery mashed potato, finished with a touch of cream & herbs

Php 250 nett

## Fresh Asparagus Spears

Sautéed in butter, lemon zest

Php 250 nett

## Sautéed Potatoes & Onions

Thinly sliced potatoes sautéed with caramelized onions & fresh herbs

Php 250 nett

## DESSERTS & SIDES



DELI ATELIER



BEVERAGE



WINE LIST

