

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 🍴📦
Classic buttery croissant, served warm
Php 120 nett

Brioche Toastée & Confiture 🍴📦
Toasted brioche slices, butter, homemade jam
Php 120 nett

Pain Au Chocolat 🍴📦
Classic buttery croissant, served warm
Php 150 nett

Assiette De Viennoiseries 🍴📦
*Croissant, pain au chocolat, madeleine, financier,
served with jam & honey*
Php 280 nett



Nutella Banana 🍌🍰
*Fresh banana, Chantilly cream,
 chocolate drizzle*
Php 245 nett

🍌🍰 Berries & Cream
*Fresh berries, Chantilly cream,
 chocolate drizzle*
Php 265 nett

SWEET CRÊPES

SAVORY CRÊPES

Spinach & Mushroom 🍷🍰
Fresh spinach, sautéed mushrooms
Php 265 nett

Breakfast Crêpe 🍷🍰🍳
*Scrambled eggs, bacon, cheddar,
 caramelized onions*
Php 310 nett

Smoked Salmon 🍷🍰🐟
Cream cheese, dill, capers
Php 385 nett



SWEET & SAVORY CRÊPES

Fluffy Pancake Stack



Homemade Dry-Aged
Garlic Longganisa



Le Bistro Big Breakfast



Chicken & Waffle
Plate



Fluffy Pancake Stack 🍷🍳

Five stacks of fluffy pancakes, maple syrup,
butter, Chantilly cream

Php 280 nett

Omelette Your Way 🍳🥩🐟

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 🍷🍳

Three stacks of fluffy pancakes,
blueberry, ricotta cheese

Php 380 nett

Chicken & Waffle Plate 🍳🐟

Fried boneless chicken, golden Belgian waffle

Php 410 nett

Bagels Eggs Benedict 🍷🍳🐟

Choice of: Classic ham, smoked salmon, or Florentine (spinach)

Php 410 nett

Le Bistro Big Breakfast 🍳🥩🐟

Eggs your way, bacon, sausage, roasted tomato,
crispy potato, sourdough toast

Php 420 nett

Dry-Aged Beef Tapa 🐟🍷

Served with sunny-side-up eggs,
pickled vegetables, fried rice

Php 465 nett

HEARTY BREAKFAST PLATES



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



LIGHT & HEALTHY PLATES

Pain Perdu (French Toast)



Ricotta Toast



Chicken Pesto Panini



Croque Madame



Reuben Sandwich



Smoked Salmon Sandwich



Classic Dry-Aged Beef Burger

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

Classic Dry-Aged Beef Burger

Pan brioche dry-aged beef patty, brie cheese, caramelized onion

Php 450 nett

Smoked Salmon Sandwich

Sourdough, dill, cream cheese

Php 450 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 Rhenner 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



Burrata Tomato Salad 🌿🥗🥗

Creamy burrata, ripe tomatoes, fresh basil,
a drizzle of olive oil
Php 380 nett

Goat Cheese & Beetroot Salad 🌿🥗

Beetroot, creamy goat cheese, mixed greens
with a light vinaigrette
Php 315 nett



Parma Ham & Rocket Linguini 🥗🥖

Linguini, thinly sliced parma ham,
fresh rocket, Parmesan
Php 380 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

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





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



Premium Pork Tomahawk 🐷🔪
1.2kg premium bone-in local Kurobuta pork tomahawk
Php 3,800 nett

Beef Tenderloin
200g Premium tenderloin steak
Php 850 nett

Tajima American Wagyu
1kg Premium Tajima American Wagyu
Php 4,500 nett

**T-Bone Original
Tuscan Florentina Steak**
1.1kg Traditional Florentine-style T-bone steak
Php 4,000 nett

Beef Sirloin
100g Premium sirloin
Php 950 nett

Served with house jus, fresh green salad,
creamy mashed potato or potato lyonnaise, glazed carrot

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
Php380 nett

Basque Cheesecake 🍰🔥
Rich and creamy cheesecake with a caramelized top and a delicately burnt exterior
Php 280 nett

Crème Caramel 🍰🍮
Silky caramel custard with a golden caramel sauce
Php 280 nett

Chocolate Pear Tart 🍰🍐
Buttery tart filled with chocolate ganache and topped with poached pears
Php 320 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

Sautéed Potatoes & Onions 🥔🧅
Thinly sliced potatoes sautéed with caramelized onions & fresh herbs
Php 250 nett

Fresh Asparagus Spears 🥬🍋
Sautéed in butter, lemon zest
Php 250 nett



DELI ATELIER



BEVERAGE



WINE LIST

