

ALL-DAY BREAKFAST MENU

Available from 7AM to 5PM





Pain Au Chocolat

Croissant Au Beurre    
Classic butter 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

SWEET CRÊPES

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

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 320 nett

Omelette Your Way

Choice of: Ham & cheese / mushroom & spinach /
Mediterranean (tomato, feta, olives)

Served with side salad

Php 380 nett

Homemade Dry-Aged Garlic Longganisa

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

Php 390 nett

Ricotta Cheese Pancake

Three stacks of fluffy pancakes,
blueberry, ricotta cheese

Php 420 nett

Bagels Eggs Benedict

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

Php 430 nett

Chicken & Waffle Plate

Fried boneless chicken, golden Belgian waffle

Php 440 nett

Le Bistro Big Breakfast

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

Php 450 nett

Dry-Aged Beef Tapa

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

Php 480 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)    
Shokupan French toast, blueberry compote, whipped cream, maple syrup, powdered sugar
Php 270 nett

Croque Madame     
Toasted sandwich, ham, Gruyère cheese, béchamel sauce
Php 360 nett

Ricotta Toast    
Poached pear, mango, sourdough, pistachios, honey
Php 380 nett

Chicken Pesto Panini     
Grilled chicken, mozzarella, pesto
Php 460 nett

Classic Dry-Aged Beef Burger     
Pan brioche dry-aged beef patty, brie cheese, caramelized onion
Php 480 nett

Smoked Salmon Sandwich    
Sourdough, dill, cream cheese
Php 480 nett

Reuben Sandwich       
Homemade corned beef, sourdough, slaw
Php 490 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 320 nett



Parma Ham & Rocket Linguini

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



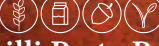
Original Rigatoni Carbonara

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



Coq Au Vin Blanc

Tender chicken, white wine, cream sauce, mushrooms, herbs
Php 580 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



Sole à la Meunière

Pan-seared sole, lemon, parsley sauce
Php 450 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



T-Bone Original Tuscan Fiorentina Steak

1.1kg Traditional Florentine-style T-bone steak
Php 4,000 nett



Tajima American Wagyu

1kg Premium Tajima American Wagyu
Php 4,500 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

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Classic Mamma Donatella Tiramisu
Traditional Italian tiramisu with layers of coffee-soaked ladyfingers and mascarpone cream
Php 380 nett

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Tropical Lava Tiramisu
Classic tiramisu with a tropical twist, layered with fresh fruits and a luscious molten center
Php380 nett

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Orange Crème Brûlée
Creamy custard infused with orange, topped with a caramelized sugar crust
Php 280 nett

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

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

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

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Chocolate Soufflé
Light and airy chocolate soufflé with a rich molten center
Php 360 nett



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Green Salad
Fresh mixed greens, cucumber, cherry tomatoes, olives, house dressing
Php 250 nett

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Pomme Frites
Crispy golden potato fries
Php 250 nett

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Creamy Mashed Potato
Smooth and buttery mashed potato, finished with a touch of cream & herbs
Php 250 nett

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

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



DELI ATELIER



BEVERAGE



WINE LIST

