



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, caramelize onions, salmon, crème fraiche

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



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

Beef 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

Escargot 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

ADDITIONAL SIDES

Green Salad
600

Pomme Frites
400

Sautéed Asparagus
300

Sautéed Potatoes, Onions
300

Creamy Mashed Potato
300

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

Crêpes aux champignons

Orange liquor-flamed French pancake with vanilla gelato

500

French Toast Fingers

Blueberry and cream

450