



## 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**

### Crepes Suzette

*Orange liquor-flamed French pancake with vanilla gelato*

**500**

### French Toast Fingers

*Blueberry and cream*

**450**