



The Bistrotro
BY ORIGINS

DINING MENU

STARTERS

SOUP

VELOUTÉ DE TOPINAMBOUR 6
Sunchoke Velouté, Pan Fried Foie Gras,
Black Truffle Shaving

SOUPE À L'OIGNONS (V) 5
Gratinated Baguette with Cheese

SOUPE DE CHAMPIGNONS ET CHOU KALE (V) 5
Mushroom & Kale Soup, Cream, Garlic Croutons

**SOUPE AUX TRUFFES NOIRES
"VGE" BY PAUL BOCUSE** 6.5
Chicken Broth With Black Truffle, Crispy Puff Pastry

COLD

TERRINE DE FOIE GRAS (A) 7.5
Sukkary Dates, Spiced Caramelized Apple,
Toasted Bread

CEVICHE DE SAUMON 12
Avocado, Passion Fruit, Red Caviar,
Yellow Pepper Coulis

TARTARE DE BŒUF ANGUS 13
Hand Cut Angus Beef Tartare, Waffle Potatoes,
Bagna Cauda Sauce

SALADE D'ENDIVES JAUNE ET ROUGE (N) (V) (GF) 6
Pears, Roquefort, Walnuts, Date and
Mustard Dressing

HOT

"PULPO A LA GALLEGA" 8
Slow Cooked Octopus, Crushed Potatoes
with Chipotle, Lemon Confit

CREVETTES GRILLÉES 12
Grilled Tiger Prawns, Mango & Chilli Espelette Salsa,
Fresh Basil

FEUILLETÉE D'ESCARGOT DE BOURGOGNE 8
Burgundy Snails, Parsnip Ragout, Parsley
and Garlic Butter

OUR SPECIALS

Oysters (1/2 doz | 1 doz) 6 | 12
Shrimp Cocktail (A) 7
Moules Marinière with French fries 7

PASTA

PÂTE PAPPARDELLE (P) 8.5
Chestnuts, Portobello, Crispy Pancetta,
Mozzarella Cheese, Thyme

RISOTTO A LA COURGE RÔTIE (V) (A) 7
Roasted butternut squash, Feta Cheese Crumble,
Coriander Coulis

RIGATONI A LA MARINARA 9.5
Mussels, Clams, Shrimps, Lime

FISH

BAR ENTIER GRILLÉ 10
Whole Grilled Seabass, Potatoes & Veggies,
Black Lemon Butter Sauce

FILET DE FLÉTAN 8
Pan-Fried Halibut, Broccolini, Celeriac & Kale Purée,
Lime, Daikon

SOLE MEUNIÈRE 10
Baked in Herb Butter, Lemon and Capers,
Basmati Rice

MEAT

CARRÉ D'AGNEAU A LA MARJOLAINE 14
Lamb Rack, Roasted Butternut, Mushrooms, Watercress

ENTRECÔTE BEURRE MAÎTRE D'HÔTEL 16
Homemade Fries

POULET "LABEL ROUGE" 8
Roasted Chicken, Greek Style Cauliflower, Spilt Peas,
Lemon Breadcrumbs

CHATEAUBRIAND (SERVES 2) 29
Sautéed Mushrooms, Spinach, Red Wine Sauce

SIDE DISHES (V)

Ratatouille 4
Wilted Spinach with Garlic
Sautéed Seasonal Vegetables
Sautéed Mix Wild Mushroom
Potato Gratin
Mashed Potato
Truffle Fries & Parmesan

ARDOISE DE FROMAGES (N) 12
Brie | Valençay | Gorgonzola and Comté with
Dried Figs | Grissini Bread and Mesclun

DESSERTS

CHOCOLATE FONDANT 4.5
Caramelized Spiced Mango Salsa, Coriander Cream

**PROFITEROLES À LA VANILLE
BIO DE MADAGASCAR** 4.5
Chantilly Cream, Sauce Chocolate

TARTE TATIN (N) 4.5
Blanc Ivoire ganache, Caramel Pecan Nuts

PAVLO-FLEUR (N)(G) 4.5
Crispy Meringue, Vanilla Ice Cream, Rose Petal Jam,
Pistachio Sliced