



ENTRÉES

- CARPACCIO DE BOEUF** 25,200f | 6\$
Raw Beef Sliced, Caper, Onion, Olive Oil, Lemon Juice
- SAUMON GRAVLAX** 33,600f | 8\$
Salmon Gravlax
- PÂTÉ DE CAMPAGNE MAISON** 16,800f | 4\$
House-made Farm Pork Pâté
- MOUSSE DE FOIE DE VOLAILLE** 16,800f | 4\$
Chicken Liver Mousse
- CAROTTES RAPÉES & OEUFs MIMOSAS** 16,800f | 4\$
Carrots & Vinaigrette, Hard Boiled Eggs, Mayonnaise



Le Menu du
Le Bistrot

PLATS PRINCIPAUX

- STEAK CAFÉ DU BISTROT**
37,800f | 9\$
Steak, French Fries & Salad

STEAK HACHÉ RACLETTE & BACON
37,800f | 9\$
Minced Steak Raclette & Bacon, Salad, French Fries

BOEUF BOURGUIGNON
42,000f | 10\$
Beef Stew, Burgundy Wine, Bacon, Mushroom, Onion And Potato Purée

CORDON BLEU
21,000f | 5\$
Chicken Cutlet, Cooked Ham, Cheese, Bread Brumb, & Potato Purée
- SAUCISSE DE TOULOUSE ET PURÉE**
25,200f | 6\$
Toulouse Sausage with Potato Purée

CROQUE MONSIEUR
25,200f | 6\$
Gruyere, Parmesan, Ham, Béchamel Sauce
"+1\$ Egg for Croque"

CROQUE VÉGÉ
25,200f | 6\$
Gruyere, Parmesan, Vegetables, Béchamel Sauce

RATATOUILLE & RIZ
25,200f | 6\$
Tomato, Zucchini, Red Pepper, Eggplant, Onion & Fresh Herb
- CÔTE DE PORC**
42,000f | 10\$
Pork Chop & Mustard Sauce



SALADES

- SALADE COBB** 25,200f | 6\$
Avocado, Egg, Cherry Tomatoe, Corn
"+2\$ Chicken and Bacon"
- SALADE CAESAR** 25,200f | 6\$
Lettuce, Anchovy, Crouton, Parmesan, Worcestershire Sauce
- SALADE DE MANGUE VERTE, CREVETTE ET POISSON FUMÉ** 25,200f | 6\$
Green Mango Salad, Prawn & Smoked Fish



SOUPES

- BISQUE DE HOMARD** 29,400f | 7\$
Lobster Bisque
- SOUPE À L'OIGNON** 21,000f | 5\$
Beef broth, cheese, crouton, onion caramelized
- VELOUTÉ DE CHAMPIGNONS** 21,000f | 5\$
Mushroom Soup



PÂTES

- CARBONARA** 25,200f | 6\$
Bacon, Egg, Cream, Spaghetti, Parmesan, Pecorino

GRATIN DE MACARONI 25,200f | 6\$
Macaroni Cream Gruyere
- RAVIOLI AUX ÉPINARDS** 25,200f | 6\$
Spinach, Cheese, Ravioli, Cream

SPAGHETTI BOLOGNAISE 23,100f | 5.5\$
Minced Beef, Tomato, Herbs, Spaghetti

POISSONS

- PAVÉ DE SAUMON** 50,400f | 12\$
Salmon Pan-Seared à l'Unilatéral

DORADE POÊLÉE 42,000f | 10\$
Pan-Seared Dorade Fish
- CALAMAR FRITS** 16,800f | 4\$
Crispy Calamari Rings

AMOK DE POISSON & RIZ 21,000f | 5\$
Fish Amok & Rice

DESSERTS

- MOUSSE AU CHOCOLAT** 16,800f | 4\$
Chocolate Mousse
- TARTE AU CITRON** 10,500f | 2.5\$
Lemon Tart
- OPÉRA** 16,200f | 3.85\$
Almond Sponge Cake, Ganache, Coffee & Chocolate
- TARTE AUX POMMES** 11,600f | 2.75\$
Apple Tarte
- TARTELETTE CHOCOLAT & CARMEL AU BEURRE SALÉ** 10,500f | 2.5\$
Salted Caramel Chocolate Tart

CHARDONNAY

- **GEORGES DUBOEUF, HOBNOB 2022, PAYS D'OC IGP, FRANCE** 109,200f 26\$
Style: Creamy & Roundness
Tasting: Citrus, Apple & Vanilla
- **CHATEAU DU CHATELARD, BEAUJOLAIS BLANC 2020, FRANCE** 180,600f 43\$
Style: Complex, Smooth
Tasting: Buttery, White Pear & Nutty
- **BARONNE DU CHATELARD PIERRE BLANCHES 2020, BOURGOGNE, FRANCE.** 210,000f 50\$
Style: Soft, Rich
Tasting: Pear, Floral & Fruity Noted

WHITE WINE

- **CHÂTEAU D'ARCHAMBEAU BLANC 2018, GRAVES AOC, BORDEAUX, FRANCE** 210,000f 50\$
Style: Fruity, Balanced
Tasting: Lemon, Pear & Honey
- **JOSEPH DROUHIN, BOURGOGNE ALIGOTÉ 2021, FRANCE** 226,800f 54\$
Style: Vibrant, Refreshing
Tasting: Green Apple, Pear, Citrus Noted

CARTE DES VINS Le Bistrot

SPARKLING WINE

- **BARONNE DU CHATELARD, CRÉMANT DE BOURGOGNE, FRANCE** 189,000f 45\$
Style: Freshness, Pleasant
Tasting: Floral, Toasted & Hints of Yeast

GAMAY

- **CHÂTEAU DU CHATELARD CUVÉE LES ROCHES 2020, MORGON AOP, FRANCE** 231,000f 55\$
Style: Fruity, Delicate
Tasting: Strawberry, Vanilla & Spicy Noted

CABERNET SAUVIGNON AND MERLOT BLENDED

- **CHÂTEAU LA ROCHE BEAULIEU 2014, CASTILLON CÔTES DE BORDEAUX AOC, FRANCE** 151,200f 36\$
Style: Fruity, Smooth
Tasting: Black fruits, Vanilla & Cacao
- **CHÂTEAU BRUN-DESPAGNE 2015, BORDEAUX SUPÉRIEUR AOC, FRANCE** 151,200f 36\$
Style: Medium-bodied, Soft Texture
Tasting: Plum, Tobacco & Dry-leaf
- **M DE MONBRISON 2016, BORDEAUX AOC, FRANCE** 180,600f 43\$
Style: Medium-bodied, Smooth
Tasting: Ripe Blackcurrant, Cherry, Cedar
- **D DE DAUZAC 2019, BORDEAUX AOC, FRANCE** 180,600f 43\$
Style: Round, Supple
Tasting: Black Fruits, Plum & Spicy Noted

RED WINE

- **GEORGES DUBOEUF, HOBNOB, CABERNET SAUVIGNON 2022, PAYS D'OC IGP, FRANCE** 113,400f 27\$
Style: Silky Tannin, Young
Tasting: Black Berries, Vanilla & Chocolate
- **GEORGES DUBOEUF, HOBNOB, MERLOT 2022, PAYS D'OC IGP, FRANCE** 113,400f 27\$
Style: Medium-bodied, Roundness
Tasting: Ripe Plum, Cherry & Licorice
- **GEORGES DUBOEUF, HOBNOB, SHIRAZ 2022, PAYS D'OC IGP, FRANCE** 113,400f 27\$
Style: Bold, Powerful
Tasting: Blue Berries, Chocolate & Hints of Spice
- **GEORGES DUBOEUF, HOBNOB, GAMAY 2022, VDF, FRANCE** 117,600f 28\$
Style: Soft, Roundness
Tasting: Raspberries, Gum & Vanilla
- **GEORGES DUBOEUF, HOBNOB, PINOT NOIR 2022 PAYS D'OC IGP, FRANCE** 121,800f 29\$
Style: Elegant, Smooth
Tasting: Red Berries, Cherry & Vanilla Noted

