

BISTRONOMIQUE

Oyster

Gillardeau Creuses Spéciales #1 68/pc

'Lucques' Olives

It is grown primarily in the Languedoc region in southern France. 55/100g

Starter

Cold Cut Platter 328
Ibérico ham, saucisson, pâté

48 Months Ibérico Ham Bellota 198

Artisanal Basquaise Saucisson 98

Pâté Maison 88

Classic Steak Tartare 148

Foie Gras Torchon 148

Spinach Crepe w/ cheese 98

Pan-Fried Duck Foie Gras w/ caramelized 118

Truffled Salt Cod Brandade 128

Bouchot Mussels w/ fennel & pernod 198

Roasted Bone Marrow w/ snail 138

Escargot 'bourguignonne' 108

Frog Legs 2 ways: *meunière & velouté* 118

Sautéed Baby Squid w/ chorizo & balsamico 118

Boudin Noir w/ crushed potato 128

Alaska Crab Cake 148

Bread-Crumbed Lobster Tail w/ warm salad 228

Salad

Classic Caesar Salad 98

Vineyard Tomato Salad w/ cheese 98

Beetroot, Orange & Walnut Salad 98

Artichoke Heart Salad w/ parmesan cheese 98

Soup

Soup Of The Day 68

French Onion Soup 78

Soupe De Poisson 88

Main Course

Alaska Crab Meat Linguine 238
bacon & onion

Roast Black Cod 'grenobloise' 268
green peas & clams

Lobster 'Bouillabaisse' Bistronomique 488
whole boston lobster & mixed seafood

Lobster Risotto or Linguine 468
whole boston lobster

Onglet 288
Australian Wagyu, the 'butcher's steak', gamy, full flavored, and best served rare

Oxtail Ox-Tongue Ballotine Bone Marrow 288

Crispy Suckling Pig 268
with sauerkraut & potato

Victoria Rack Of Lamb 288

Ibérico Pork Saddle 268

Roast Pigeon w/ mushroom risotto 268

For two

Whole Roasted, Locally Farmed Chicken 680
-Green peas 'à la française'

-Fricassée w/ morel, foie gras & rice 780

U.S. Prime Beef 'entrecôte' 780

Daily special

Market Price

please find out the fresh daily catch and recommendation from our server

Sides

Pomme Purée 55

Duck Fat Potato 55

Buttered French Beans 65

Cream Spinach 65

Green Peas 'à la française' 65

Gruyère Macaroni Gratin 65