

# THE BISTROT

BALI

BASED ON A SHARING CONCEPT

## STARTERS

### Vietnamese Spring Rolls 80

Celery | Carrot | Mango | Coriander | Marinated Shitake

### Beetroot Hummus 80

Grilled Beetroot | Chickpea | Granny Smith Apple | Pine Nut  
Parsley | Cumin | Olive Oil | Lemon | Thyme & Rosemary Tartine

### Marinated Beef Carpaccio 120

Searched Tenderloin Rôti | Thyme  
Radish | Lemon Zest Dressing

### Deep-Fried Calamari 95

Calamari | Lime | Tartare Sauce

### Prawn Tempura 105

Prawn | Citrus Ponzu | Harissa Mayonnaise

### Grilled Octopus Confit 110

Marinated Octopus | Grilled Paprika | Fresh Parsley

### Crab Ravioli 120

Crab | Citrus Broth | Zucchini | Lemon  
Fresh Mint | Crab Mixture Poultry Broth

### Red Snapper Carpaccio 85

Red Snapper | Coconut Cream | Kaffir Lime  
Red Onion | Fresh Coriander

### Tuna Tartare 115

Tuna | Avocado | Mango | Sesame Seed  
Spring Onion | Raspberry Vinaigrette

## LES SALADES

### Stracciatella Tomato Salad 105

Stracciatella, Heart of Burrata | Buffalo Tomato  
Red Onion | Fresh Basil

### Salade de Pâtes 80 | 95

Fusilli or Gluten Free Pasta | Feta | Cherry Tomato  
Olive | Cucumber | Corn | Red Onion | Fresh Basil

### Salade César 95

Grilled or Deep Fried Chicken | Romaine | Soft Poached Egg  
Freshly Shaved Parmesan | Anchovy Dressing

### Vietnamese Salad 120 90

Marinated Tenderloin | Spring Roll | Glass Noodle  
Mixed Vegetable | Peanut | Nuoc Cham Sauce

### Salade Niçoise 95

Rare Seared Tuna | Quail Egg | Tomato  
Green Bean | Mixed Salad | Mustard Dressing

## MEAT

### Entrecôte

Australian Rib Eye & Béarnaise  
210 {200g} | 280 {300g}

### Filet Mignon

Australian Tenderloin & Thyme Green Peppercorn  
280 {200g} | 380 {300g}

### Beef Tartare

Raw Australian Tenderloin &  
Spring Onion | Caper | Parsley | Dijon Mustard  
{150g} | 180

### The Bistrot's Pork Ribs

Pork Ribs {350g} & BBQ Coulis  
180

### Slow Cooked Lamb

7 Hours Slow Cooked Lamb  
Dry Apricot | Pinenut | Rosemary  
220

### Chicken Basquaise

Basil Grilled Chicken  
Lemon Confit | Tomato Marinade  
160

## SEAFOOD

### Orange Slipper Lobster 310

Fresh Slipper Lobster  
Cognac & Orange Sauce  
Olive Oil & Orange Infused Lemongrass Butter

### Salmon Tarragon 210

Salmon Filet | Edamame  
Citrus Spinash Salad  
Tarragon Sauce

### Pan Seared Snapper 170

Fresh Seared Snapper  
Baby Spinach | Paprika  
Lime Curry Vinaigrette

### Fresh Seafood Plateau 320

Fresh Seafood Platter | Catch of The Day

## POUR ACCOMPAGNER

### Aubergine Confit & Parmesan Sablé 80

Grilled & Oven Baked Aubergine | Fennel | Raspberry  
Crumbled Parmesan | Lemon & Yogurt Dressing

### Gratin Dauphinois 70

Baked Potato | Crème | Parmesan | Nutmeg | Thyme

### Potato Purée 50

Mashed Potato | Salted Butter | Milk | Ground Pepper

### Homemade French Fries 35

Doubled Fried Thinly Hand-cut Potato

### House Green Salad 40

Mixed Green | Homemade Vinaigrette

### Asparagus Duo 80

Garlic Grilled Asparagus | Asparagus Salad  
Smoked Bacon Mousse | Butter Crusted Bread

### Half Baked Cauliflower Purée 70

Oven Baked & Grilled Cauliflower | Cauliflower Purée  
Harissa Marinade | Grilled Chickpea | Fresh Coriander

### Pumpkin Risotto 80

Grilled Pumpkin | Shallot | White Wine | Parmesan | Spring Onion

### Mushroom & Hazelnut Purée 70

Mushroom Crème | Hazelnut Purée | Parsley Grilled Mushroom

### Balinese Rice 25

## ASIAN CORNER

### Nasi Goreng Chicken

120 | 100 

Chicken | Stir-Fried Rice  
Bok Choy | Carrot | Poached Egg

### Crying Tiger

190

Australian Grilled Rib Eye  
Coriander Nam Prik | Balinese Rice

### Mie Goreng Crispy Duck

150 | 110 

Duck | Stir-Fried Noodle | Bok Choy  
Carrot | Sambal Matah | Kaffir Lime

### Pad Thai Lobster

220 | 120 

Slipper Lobster | Thai Noodle  
Peanut | Tamarind Sauce | Chili Flake

## BURGERS

### Famous Bistrot Burger 150

Prime Beef {160g} | Aged Cheddar  
Roasted Onion | Pickled Red Onion | Mesclun  
Gherkin | Tomato Confit | Cognac Sauce

### Parisian Burger 160

Prime Beef {160g} | Brie Cheese | Aged Cheddar  
Tomato Confit | Onion & Honey Confit | Fresh Mint

### The BBQ 170

Prime Beef {160g} | Grilled Bacon  
Aged Cheddar | Roasted Onion  
Tomato Confit | BBQ Sauce

### The Chicken 130

Crispy Chicken | Pickled Red Onion | Aged Cheddar  
Caramelised Pepper Bell | Grilled Corn  
Mesclun | Tomato Confit | Tartar Sauce

### Foie Gras Burger 280

Foie Gras {50g} | Prime Beef {160g} | Aged Cheddar  
Roasted Onion | Pickled Red Onion | Mesclun  
Tomato Confit | Mayonnaise

SERVED WITH HOMEMADE FRENCH FRIES

@THEBISTROTBALI  
BISTROT-BALI.COM

Fondé en 2012

PRICES IN '000 RP / SUBJECT TO 10% TAX & 6% SERVICE CHARGE

 VEGETARIAN

BREAKFAST 8:30AM TO 5PM

LUNCH 11PM TO 6PM

DINNER 6PM TO 12AM

B

## DESSERTS

There is always room for dessert.  
Our Chef de Partie in a 3-star Michelin,  
offers innovative, new-fashioned & delightful desserts.

### **Warm Chocolate Fondant 80**

Half Baked Chocolate Soufflé | Vanilla Bean Gelato  
Rich Salted Caramel Sauce

### **Crème Brûlée 90**

Vanilla Bean Custard | Red Berry  
Crusty Layer of Caramel Shell

### **Profiterole 95**

Choux Pastry | Vanilla Bean Gelato  
Cinnamon | Chocolate | Peanut Praline

### **Île Flottante 75**

Soft Meringue | Caramel Leaf  
Salted Butter Caramel Coulis | Crème Anglaise

### **The Bistrot Seasonal Cheese Cake 90**

Seasonal Fruit | Lemon Confit | Crumb Pastry

### **Tarte au Citron 90**

Italian Meringue | Lemon Confit  
Hazelnut | Shortcrust Pastry

### **Mille-Feuille 90**

Three Layer Crust | Crème Vanille  
Pear | Ginger Coulis

Sharing

### **Family Chocolate Mousse 150**

Belgian Chocolate Mousse  
Speculoos Shortbread | Crème Chantilly

### **Ice Cream 40 Per Scoop**

*Selection of Gelato Secrets Savors :*  
Dark Chocolate Sulawesi

Vanilla Bean From Singaraja | Salted Butter Caramel  
Coconut Sorbet | Lime Ginger Sorbet

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## PETIT-DÉJEUNER

8:30am to 5pm

### **Blueberry Ricotta Pancake** 90

Blueberry | Sumbawa Honey | Vanilla-Citrus Chantilly

### **French Toast** 90

Vanilla Spiked French Toast | Mixed Berry

### **Exotic Bowl** 80

Mango | Pineapple | Banana | Passion Fruit  
Coconut Cream | Homemade Granola

### **Granola Bowl** 70

Exotic Fruit | Coconut Yogurt | Homemade Granola

### **Eggs Benedict & Tarragon Hollandaise** 95

Two Poached Eggs | Crispy Bacon  
Spinach | Tarragon Hollandaise Sauce

### **Avocado & Eggs on French Rustic Toast** 90

Two Poached Eggs | Guacamole | Avocado | Tomato Confit | Yogurt

### **Salmon Tartine** 105

Smoked Salmon | Avocado | Pomelo | Dill Dressing

### **Croque-Monsieur** 95

Smoked Baked Ham | French Emmental | Walnut | Bechamel

### **Petit-Déjeuner à la Française** 150

Coffee, Tea or Hot Chocolate  
Fresh Orange Juice  
Fresh Baguette  
Homemade Spreads  
Two Eggs Cooked your Way

ADD A MIMOSA TO EXPERIENCE A CLASSIC FRENCH BREAKFAST

100

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