

Les ENTRÉES

Starters & Salads

1 - SALADE CAPRESE 190

Tomatoes and fresh buffalo mozzarella, pesto sauce & Modena balsamic vinegar

2 - SALADE "BACCHUS" 230

Parsley ham cubes, emmental cheese, eggs, black olive & Green salad

3 - SALADE CAESAR 230

Organic chicken, cherry tomatoes, crouton & crispy bacon dressed with Caesar dressing & parmesan cheese

4 - SALADE DE CHEVRE CHAUD AOP 290

Warm French goat Cheese AOP, apple, walnut & honey, baguette and organic mixed salad

5 - SALADE NIÇOISE 310

Spanish tuna seared rare, vegetables, black olives & eggs with whole grain mustard vinaigrette

6 - SALADE D'ENDIVES 350

Belgium Endive Salad with apple, Bleu d'Auvergne(Blue Cheese) & walnuts

7 - Soupe du jour

SOUP OF THE DAY 160

(Please ask our friendly servers for the day's choice)

8 - SALADE LYONNAISE 360

Frisée lettuce with sautéed bacon, soft-boiled egg and crodtons, walnuts

9 - QUICHE LORRAINE 180

Classic French savory tart with bacon, egg & cheese served with salad

10 - CROQUE MONSIEUR 250

Baked emmental cheese, Paris ham & béchamel sauce sandwich served with salad & French Fries

11 - Make it "Madame" - add organic fried egg on top 270

12 - BAGUETTE Jambon de Paris & Brie 210

Butter, Moutarde de Dijon, Paris Ham, Premium French Brie Cheese

13 - TARTARE DE TOMATE ET CONCOMBRE 240

Tomato & Cucumber tartare with fresh basil

14 - CARPACCIO DE BŒUF DE CHAROLAIS 260

Charolais Beef carpaccio with shaved parmesan, green salad and homemade pesto sauce

15 - ASSIETTE DE SAUMON FUMÉ 390

Home smoked Scottish Salmon. Served with chopped red onions, lemon wedges and butter

Bistro Classics

16 - TRADITIONNELLE SOUPE À L'OIGNON 210

Traditional onion soup with toasted bread and gratinated cheese

17 - TERRINE DE FOIE GRAS « Bacchus&Co » 660

"Bacchus&Co" Duck foie gras terrine served with mango chutney

18/18B - ESCARGOTS DE BOURGOGNE (6 - 350/ 12 - 690)

Large Burgundy snails with garlic parsley, butter sauce

19 - CUISSES DE GRENOUILLES 490

Frog legs Parisian style in garlic and parsley butter

20 - JAMBON PERSILLÉ À LA BOURGUIGNONE 320

Famous parsley ham served with cornichons & green salad

21 - FOIE GRAS POÊLÉ AUX POMMES CAMELISÉES 620

Pan fried duck foie gras with caramelized apple brandy flamed

22 - CAMEMBERT DE NORMANDIE RÔTI AU FOUR 490

Warm whole raw milk Camembert served with with toasted baguette & Green salad

PÂTES

Pasta

27 - Pâtes à la carbonara 190

Creamy sauce cooked with egg, bacon & parmesan cheese with choice of spaghetti or penne

28 - Pâtes à la bolognaise 210

Minced beef sauce homemade with tomatoes & herb with choice of spaghetti or penne

29 - Spaghetti au foie gras 520

Spaghetti with home-made duck liver terrine

30 - Raviolis ricotta et épinards 260

Ricotta and spinach raviolis served with cheese sauce & organic salad

31 - Raviolis de homard 290

Raviolis filled with Canadian lobster served with creamy "Nantua" mushrooms and white wine sauce & organic salad

32 - Macaroni au gratin 280

Macaroni & Cheese with Paris ham

33 - Lasagnes de légumes 290

Homemade lasagna with fresh vegetables, cheese & cream served with organic salad

BURGERS

38 - BACCHUS BURGER 290

150 Gr Dry aged beef patty caramelized onions, tomatoes and lettuce served with French Fries

39 - HAMBURGERS FAÇON SOUPE À L'OIGNON 390

This ultra cheesy burger is topped with caramelized onion, Comté Cheese (12 months) and taste like French onion soup served with French Fries

40 - HAMBURGER AU FOIE GRAS 550

Charolais beef patty with pan-seared duck liver served with Gratin Dauphinois

41 - COQ AU VIN BURGER 520

All flavors of « Coq au Vin » have been incorporated into a saucy but easy-to-eat burger

Farm-rised chicken marinated and braised in red wine garnished with bacon, frisee salad and fried shallots served with French Fries

A Partager We source all our farmhouse cheese & Cold cut directly from artisan producer For The table

23 - PLANCHE DE CHARCUTERIE 5* items 660

Chef's cold cut selection served with cornichons & French butter and bread

25 - PLANCHE MIXTE CHARCUTERIES ET FROMAGES 6* items 790

Chef's mixed cold cut & cheese selection served with cornichons, French butter, honey and bread

24 - PLANCHE DE FROMAGE 5* items 780

Chef's artisanal cheese selection served honey and bread

26 - PLANCHE PARISIENNE 310

Parisian platter with Brie Cheese and Paris Ham served with cornichons and bread

Sur le pouce Snack

34 - Assiette de saucisson 210

Saucisson slices plate

35 - Parfait de foie de volaille au porto et cognac 230

Traditional rich, smooth duck liver parfait made with port and brandy served with salad

36 - Rillettes du Mans 190

Pure pork Mans-Style Rillettes served with salad

37 - Terrine du chef maison 230

Homemade classic rustic French terrine: prepared with seasonal ingredients served with salad

PLATS PRINCIPAUX

Mains Courses

42 - TARTARE DE BŒUF WAGYU D'AUSTRALIE 510

Knife-Cut raw 150 Gr. Of premium Australian wagyu Rump beef served with French fries & green salad (Prepared by the Chef)

43 - STEAK HACHÉ DE WAGYU OEUF À CHEVAL 360

200 Gr. Grilled beef ground of Australian Wagyu (MS 5/6), 360 days Grain Fed, Fried egg on the top served with French fries

44 - BOEUF BOURGUIGNON 410

Charolais beef braised in a red wine & beef broth and bouquet of vegetables served with mashed potatoes

45 - CÔTE DE PORC GRILLÉE 290

Grilled farm pork chop, cream & mushroom sauce served with Provençale ratatouille

46 - ANDOUILLETTE DE TROYES GRILLÉE 550

Grilled Andouillette from Troyes (France), Dijon mustard sauce served with mashed potatoes

47 - MAGRET DE CANARD MULARD POÊLÉ 590

Pan seared Duck Mulard Breast from France served with shallot red wine sauce and Gratin Dauphinois

48 - CUISSE DE CANARD CONFITE POMME DAUPHINE 490

Crispy duck confit served with « Dauphine » potatoes

49 - COTELETTES D'AGNEAU À LA PROVENÇALE 840

Rack of Australian lamb Provençale style served with ratatouille

50 - CORDON BLEU DE POULET 250

Farm chicken breast topped with ham, cheese & mushroom sauce served with French Fries

Bacchus's Special Cuts

Our Premium meats are dry-aged to develop deeply flavoured and beautifully tender steaks and chops



51 - FILET DE BŒUF ARGENTIN AU POIVRE DE KAMPOT 790

Premium Argentinian Tenderloin(200Gr.) with Kampot pepper sauce served with your choice of sides

52 - BAVETTE D'ALOYAU DE CHAROLAIS AUX ÉCHALOTTES ET VIN ROUGE 630

French Charolais beef skirt steak (200Gr./45 days Dry aged) with shallots and red wine sauce served with French Fries.

53 - ENTRECÔTE DE BOEUF AUSTRALIEN (250 Gr) 750

Australian Ribeye (250Gr), mushrooms sauce served with French Fries

54 - CÔTE DE BŒUF DE CHAROLAIS (Selon Arrivage)

500 Gr 1,450

1Kg. 2,900

Dry-aged Charolais Beef Prime-Rib with bone served with your choice of sauces and sides

(30 MN PREPARATION - SIZE SUBJECT TO AVAILABILITY)

55 - PORK TOMAHAWK 650

Pork Tomahawk (500Gr.) from Surin Organic Farm served with Dijon mustard sauce and a creamy mashed potatoes

POISSONS & CRUSTACÉS

Fresh Seafood & Fishes

HUITRES FINES DE CLAIRE (France) # 4

Fines de Claire served with Mignonette sauce & slice of lemon

3 Oysters 180 // 6 Oysters 360 // 12 Oysters 720

HUITRES MAJESTIC (Ireland) #4

Speciale Coccollos oysters served with Mignonette sauce & slice of lemon

3 Oysters 360 // 6 Oysters 720 // 12 Oysters 1440

56 - MOULES MARINIÈRES 530

Imported black mussels "Marinière style", white wine, carrot, shallot & garlic served with French Fries. Ask our service team

57 - PAVÉ DE SAUMON DE TASMANIE 420

Crispy skin Tasmanian salmon steak, white wine sauce served with rice

58 - FILET DE BAR À PROVENÇALE 480

Seabass fillet, black olive, tomatoes & lemon sauce with Ratatouille

59 - FILETS DE DORADE À LA MEUNIÈRE 490

Seabream fillets in a parsley and lemon butter sauce served mashed potatoes

60 - FILETS DE SOLES 590

Lemon sole fillets in a creamy tarragon & white wine sauce served with sautéed mixed mushrooms

Garnitures

Sides

RATATOUILLE 100

Provençale vegetable stew

SALADE VERTE small 70 large 140

Mixed green salad & Crudités

PURÉE DE POMMES DE TERRE 100

Creamy mashed potatoes

FRITES 100

French fries

GRATIN DAUPHINOIS 110

Potatoes gratin

POÊLÉE DE CHAMPIGNONS 110

Sauteed mixed mushrooms

POMMES DAUPHINES 110

« Dauphine » potatoes

RIZ BLANC 30

Rice