



LE BISTRO BAR



Les Entrées

SOUPE À L'OIGNON GRATINÉE V 12€

Onion soup gratinée with melted cheese and bread

ESCARGOTS 12€

6 snails baked in a garlic and parsley butter

ASSIETTE DE FROMAGES V 12€

French cheese board: Camembert, Cantal, Bleu d'Auvergne

OEUF PARFAIT V 14€

Poached egg with parmesan sauce and grilled cured ham

CAMEMBERT PANÉ V 14€

5 bites of warm fry camembert, served with sweet chili sauce

SALADE GRECQUE V 15€

Mediterranean salad with feta cheese, tomatoes, bell pepper, cucumber and black olives

BURRATA À LA TRUFFE V 15€

Creamy burrata with confit tomatoes and truffle sauce

AILES DE POULET 15€

Deep fried crunchy chicken wings with barbecue sauce

FOIE GRAS 19€

French duck mi-cuit foie gras with dry fig cubes, and caramelized onions*

Spécialité française

SAUCISSE & PURÉE 19€

Grilled pork sausage with mashed potatoes and pan jus *

POULET À LA FORESTIÈRE 22€

Grilled chicken cooked with mushrooms cream and served with rice*

MAGRET DE CANETTE 24€

Duck breast accompanied by mashed sweet potatoes, seared apples and a cinnamon red wine reduction*

BOEUF BOURGUIGNON 26€

Slow cooked beef in red wine sauce served with potatoes and vegetables*

CÔTE DE BOEUF(400gr) 38€

Beef ribeye steak served with French fries and salad with Béarnaise sauce or Pepper sauce*

MOULES-FRITES 24€

Mussels served with fries, prepared marinière or in a creamy white wine sauce*

SAUMON AU GRILL 26€

Grilled salmon fillet with honey mustard glaze, asparagus, and cherry tomatoes*

V : available Vegetarian G: available Gluten Sensitive

* Consuming raw or undercooked meat, seafood, shellfish or eggs may increase your risk of foodborne illness especially if you have certain medical conditions. Please alert your service staff to any food allergies or dietary concerns. We will gladly adjust preparation (where possible) to accommodate your request. Please be advised that the above products may contain the above listed allergens.

Les Plats

SALADE CAESAR 18€

Lettuce heart Salad, Fried Chicken tenders, Croutons, Parmesan and Caesar sauce *

TENDERS DE POULET 20€

Deep fried chicken tenders served with fries and sweet chili sauce*

FISH AND CHIPS 20€

Deep fried cod fish served with French fries sauteed mint green peas, tartar sauce and lemon*

BUTTER CHICKEN 23€

Traditional Indian chicken prepared in spiced tomato cream sauce, served with white rice*

Les Burgers

LE BISTRO BURGER G 23€

Charolais beef patty with cheddar, bacon, pickles, caramelized onions and salad, served with fries*

L'ORLEANS CHICKEN BURGER 23€

Fried breaded chicken topped with onion rings, pickles, salad, sriracha mayonnaise and tomato, served with fries*

BURGER VÉGÉTARIEN V G 23€

Vegan patty, tomato, salad and pickles, served with fries

CHEESEBURGER BLEU G 23€

Charolais beef patty with Blue Cheese and caramelized onions, served with fries*

Les Pâtes

CREVETTES 22€

Linguine with creamy white sauce, shrimps and fresh herbs*

POULET ET SAUCE BLANCHE 22€

Linguine in creamy parmesan sauce, with sliced chicken*

BOLOGNAISE 22€

Linguine with minced beef in a tomato sauce *

TRUFFE ET CEPES V 20€

Linguine with truffle sauce and roasted porcini mushrooms

POMODORO V 19€

Linguine served with tomato sauce, cherry tomatoes and basil sauce

POULET ET SAUCE ROSA 22€

Linguine served with cream and tomato sauce

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Les Pizzas

MARGHERITA V 16€

Velvety tomato sauce and fresh mozzarella.

REINE 18€

Mozzarella, Parisian ham, and tender mushrooms over tomato sauce. *

QUATRE FROMAGES V 21€

Tomato base with melted mozzarella, creamy blue cheese, aged Parmesan, and Camembert

VÉGÉTARIENNE V 18€

Mozzarella with mushrooms, bell peppers, olives, and red onions.

POULET 21€

Tomato sauce and mozzarella layered with grilled chicken, sweet bell peppers, and red onions. *

PEPPERONI 18€

Classic tomato sauce and mozzarella topped with spicy Italian pepperoni. *

BURRATINA V 22€

Classic tomato sauce, fresh burratta, cherry tomatoes, salad and balsamic reduction

Les Suppléments

MASHED POTATOES V 5€

SWEET MASHED POTATOES V 5€

FRENCH FRIES V 5€

STIR FRIED VEGETABLES V 5€

WHITE RICE V 5€

Les Desserts

COULANT AU CHOCOLAT V G 13€

Warm Chocolate Cake with Vanilla Ice Cream

TARTE TATIN V 13€

Apple Tart with Vanilla Ice Cream

CHEESECAKE SPECULOS V € 12

Speculoos crumble with light cream cheese mousse infused with Sicilian lemon juice

PARIS-PALERME V € 13

Choux pastry crown filled with pistachio cream, topped with chopped pistachios

OPERA SIGNATURE V € 12

Coffee-soaked Joconde sponge cake, chocolate ganache, coffee buttercream, and a crisp chocolate glaze

Enhance your dessert with a touch of Chantilly cream €2

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