

# Bistro Canter

## HORS D'OEUVRES

|   |                   |
|---|-------------------|
| Moules Marinière .....<br>creamy white wine, garlic & herb sauce, French fries  | 298               |
| King Prawns & Avocado .....<br>marie rose   | 178               |
| Steak Tartare .....<br>melba toast, cress   | 178               |
| Fresh Oysters (three pieces) .....<br>mignonette sauce, lemon   | seasonal<br>price |
| Chicken Liver Parfait .....<br>melba toast, red onion compote   | 138               |
|  Baked Camembert en Croûte .....<br>herb salad, apricots, walnuts, thyme, honey        | 148               |
| Atlantic Crab & Fish Cakes .....<br>mixed leaf salad, remoulade sauce   | 188               |
| Sautéed Foie Gras .....<br>chestnut tart, pumpkin, black truffle sauce  | 188               |
|  Burrata & Tomatoes .....<br>basil, rocket leaves, sweet balsamic, focaccia croutons | 168               |
| French Onion Soup .....<br>rich beef broth, cheese croutons   | 108               |
| Lobster Borscht .....<br>winter vegetables, chives, sour cream  | 138               |
| Soupe du Jour .....   | 98                |

## SALADES

|  |     |
|--|-----|
|  Quinoa Salad .....<br>avocado, piquillo pepper, sweet corn, lime vinaigrette | 138 |
| Shredded Chicken Salad .....<br>crispy bacon, cranberries, walnuts, honey mustard dressing   | 148 |
| Smoked Salmon Caesar Salad .....   | 168 |

## RECOMMANDATION DU SOMMELIER

|   | Glass | Bottle |
|---|-------|--------|
| <b>Champagne</b>  |       |        |
| Jacques Picard Brut, France NV  | 100   | 430    |
| <b>Blanc</b>  |       |        |
| Domaine des Rabichattes<br>Pouilly-Fumé Les Grands Champs<br>Loire, France 2024   | 100   | 430    |
| Bourgogne Hautes Côtes de Beaune<br>Jean-Michel Giboulot<br>Burgundy, France 2022 | 80    | 355    |
| <b>Rouge</b>  |       |        |
| Château Trois Fonds<br>Côtes de Bordeaux, France 2020                             | 120   | 540    |
| Domaine Antoine Petitprez Uliz<br>Chorey-lès-Beaune<br>Burgundy, France 2022      | 140   | 610    |

## SPÉCIALITÉS DE LA MAISON

|   |     |
|---|-----|
| Escargots .....<br>garlic, parsley butter   | 158 |
| Grilled Lamb Chops .....<br>French beans, bacon, button onion, sweet garlic, rosemary sauce                 | 368 |
| Veal Saltimbocca .....<br>sautéed spinach, creamy Parmesan polenta, sage & caper jus                        | 328 |
| Confit Duck Leg .....<br>cassoulet of beans   | 308 |
| Grilled Iberico Pork Chop .....<br>honey mustard glazed carrot, beetroot, potato purée<br>charcutière sauce | 358 |
| Chicken Chasseur .....<br>wild mushrooms, root vegetables, button onions, rice pilaf                        | 268 |

## PLATS PRINCIPAUX

|  |     |
|--|-----|
| Grilled Prime Rib-eye Steak "Cafe de Paris" .....<br>mixed salad, French fries   | 498 |
| Lamb Navarin .....<br>roasted root vegetables, rosemary potato purée   | 268 |
| Grilled Spring Chicken .....<br>mixed leaf salad, hand-cut fries, lemon, thyme jus   | 288 |
| Baked Atlantic Halibut .....<br>mussels, tomato confit, herb crumbs, garlic cream  | 268 |
| Roasted Salmon .....<br>green asparagus, crushed potatoes, lemon butter sauce  | 278 |
| Squid Ink Pasta .....<br>shrimps, octopus, clams, green asparagus, lemon oil   | 298 |
| Lobster Spaghetti .....<br>bacon, tomatoes, basil  | 358 |
| U.S. Dry-aged Beef Burger .....<br>bacon, cheese, tomatoes, lettuce, French fries  | 278 |
|  Beetroot Risotto .....<br>roasted hazelnuts, pickled cranberries, rocket leaves, Parmesan foam | 168 |

## LES DESSERTS

|  |     |
|--|-----|
| Bitter Chocolate & Hazelnut Mille-Feuille .....                      | 98  |
| Honey Roasted Peach .....<br>raspberries, vanilla ice cream          | 98  |
| Crêpe Cherry & Fromage Blanc .....<br>pistachio, vanilla ice cream   | 108 |
| Yuzu Lemon & Mascarpone Mousse .....                                 | 98  |
| Crème Caramel .....  | 98  |
| Profiteroles .....<br>warm bitter chocolate sauce, vanilla ice cream | 98  |

If you have any food allergies, please inform our staff.

 Vegetarian