

Menú regular

Soupes • Sopas • Soups

Gratinée Des Halles

Sopa de cebolla, trocitos de pan frito, queso emmenthal \$7.00
Onion soup , croutons, melted emmenthal cheese

Soupe du jour \$5.00 / \$ 6.00

Entrees • Entradas • Appetizers

Assiette de Charcuterie

Bandeja variada de embutidos, salchichones, jamones, terrina \$16.00
Assorted sausages, ham, terrine

Assiette de saumon fumé

Salmon ahumado con tostadas \$15.00
Smoked salmon with toast

Thon mariné au gingembre

Atun crudo marinado en limon, aceite de oliva, jengibre fresco \$14.00
Raw tuna marinated in lemon, olive oil and fresh ginger

Terrine de campagne

Terrina de cerdo \$9.50
Country pork terrine

Escargots "Du Bistro"

6 caracoles con mantequilla de ajo \$11.00
6 snails with garlic butter

Tartare de poisson

Filete desmenuzado de pescado crudo preparado con limon, \$14.00
aceite de oliva, cebollitas y perejil
*Chopped raw fish fillet seasoned with lemon juice, olive oil,
small onions and parsley*

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Entrees • Entradas • Appetizers

Nicoise

Ensalada mesclun, atun, tomates, piomientos asados, judias verdes, papas, cebollas, aceitunas negras de Nice, huevos duros, anchoas y albahaca

\$15.00

Mesclun salad, tuna, tomatoes, grilled peppers, green beans, potatoes, onions, black olives, boiled eggs, anchovies and basil

Lyonnaise

Ensalada verde, trozos de tocino, pan frito y huevos escalfados

\$13.00

Green salad, lardoons, routons, poached

Taboule

Taboule "Semolina", pollo a la parrilla, tomates, pimientos asados, salsa de pesto

\$14.00

Taboule "Baked Semolina" grilled chicken breast, tomatoes, roasted peppers, pesto sauce

Landaise

Ensalada mesclun, judias verdes, pechuga de pato ahumada, pate de higado de ganso on trufas, tomates y nueces

\$15.00

Mesclun salad, green beans, smoked duck breast, goose liver pate with truffles, tomatoes and walnuts

Salade verte

Ensalada verde: Seleccione: vinagreta, aceite de oliva y vinagre balsamico

\$5.50

Green salad: Your choice of dressing: vinaigrette, balsamic vinegar and olive oil

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Pates • Pastas

Pates du Chef

Pasta del Chef
Chef's pasta

\$22.00

Viandes • Carnes • Meat

Contrefilet grillé “served with French fries for lunch”

Lomillo a la parrilla, servido con tomates a la provencale, judias verdes, setas salteadas

Su selección: salsa bearnesa, salsa Roquefort, salsa marchand de vino tinto, mantequilla maitre d'hotel

Grilled strip loin steak, served with tomatoes provencale style, French green beans, sautéed mushrooms

Your choice of sauce: Béarnaise, Roquefort, red wine Marchand de vin, Maitre d'hotel butter

\$27.00

Magret de canard aux épices

Pechuga de pato preparado con especias, salteado al vinagre de Jerez, servido con papas gratinadas

Roasted duck breast with spices, glazed with Jerez vinegar, served with potatoes au gratin

\$31.00

Steak au poivre “gratin dauphinois”

Filete con pimienta, flameado con cognac, crema, acompañado de papas gratinadas

Crushed pepper tenderloin, flambé with cognac, cream and potatoes au gratin

\$33.00

Menú regular

Viandes • Carnes • Meat

Filet Rossini Classique avec son foie gras poêlé

Filete Mignon con su lasca de higado de pato a la sartén y papas gratinadas
Filet Mignon topped with a sautéed duck liver and potatoes au gratin \$37.00

Carré d'agneau

Chuletas de cordero con gratin Mediterraneo servido con salsa de tomillo
Rack of lamb with Mediterranean gratin served with a thyme based sauce \$31.00

Paupiette de poulet

Pechuga de pollo rellena con mini ratatouille, envueltas con jamon Serrano, servidas en su jugo con aceitunas nicoises y couscous
Rolled chicken breast stuffed with mini ratatouille, wrapped with Serrano ham served in its own juice with nicoise olives and couscous pyramid \$25.00

Poissons • Pescados • Fish

Truite Meunière

Trucha completa, sin espinas, en salsa "Meuniere" acompañado de papas majadas
Boneless whole trout, cooked in "Meuniere" sauce with mashed potatoes \$27.00

Saumon grillé Béarnaise

Filete de salmon a la parrilla, espinaca y setas a la sartén, salsa bearnesa
Grilled salmon fillet, spinach and mushrooms, béarnaise sauce \$26.00

Crevettes flambées au Pastis

Camarones flameados con licor Pastis acompañados de ratatouille y tomates secos
Shrimps sautéed, blazed with Pastis liquor served with ratatouille and sundried tomatoes \$27.00

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Fromages • Quesos • Cheeses

Salade de Roquefort

Ensalada mesclun con queso Roquefort y nueces
Mesclun salad with Roquefort cheese and walnuts \$15.00

Salade de Chèvre Chaud

Tostadas de queso de cabra tibia sobre ensalada mesclun
Mesclun salad with Roquefort cheese and walnuts \$15.00

Assiette de fromages

Selección de cuatro quesos franceses
Assortment of four French cheeses \$16.00

Desserts • Postres • Desserts

Crème Brulee

Flan de vainilla
Vanilla custard \$8.00

Tarte Tatin

Tarta de manzana caramelizadas con “petit pot de crème”
Caramelized apple tart with “petit pot de crème” \$8.00

Fondant au Chocolat

Pastel de chocolate y guineo sobre crema inglesa
Chocolate and banana cake on crème anglaise \$8.00

Tarte aux Poires a l'Alsacienne

Tradicional tarta de peras de Alsacia
Traditional Alsace pear tart \$8.00

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Tarte au Citron

Tarta de limones
Lemon tart

\$8.00

Tarte au Chocolat

Tarta de chocolate
Chocolat tart

\$8.00

Brunch

\$17.00

Classical Eggs Benedict

Acompañado de frutas frescas y papas nuevas salteadas con cebollas y pancetta
Extra: Salmón ahumado
Served with fresh fruits and new potatoes sautéed with onions and pancetta
Extra: Smoked salmon

\$3.00

\$3.00

Country Style Omelette

Omelette con papas salteadas con cebolla, pancetta y setas, acompañada de ensalada verde y frutas frescas
Omelette with potatoes, sautéed with onion pancetta and mushrooms, served with green salad and fresh fruits

Scrambled Eggs with Smoked Salmon

Acompañado de bagel con queso crema, papas salteadas y frutas frescas
Served with bagel, cream cheese, sautéed potatoes and fresh fruits

Brunch every Saturday and Sunday from 12pm to 4pm