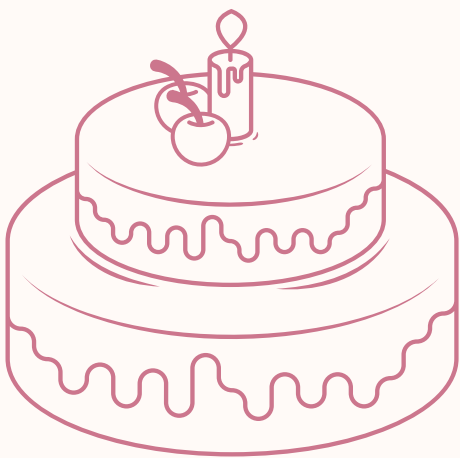


Our food menu

The bistro of paris



Chestnut Macha:

Filet of pestacado with freshly squeezed orange and ime juice, celery and blkc pepper flambeed with licor.

20€

Tahini sesame:

Well-done grilled beef with Thai lemongrass and chill sauce.

40€

Ternera sichuan:

Four lamb chops French-style and accompanied by peppercorns, spring onions and chopped peopers.

40€

Croque Monsieur:

Pork chops, spring rolla, shrimp tempura, chicken satay.

\$200

Queso Cruyere:

Butter prawns, steamed scallops, seafood, salt and chilli squit.

12€



Agenda tu Pedido



(55) 1234-5678

Drinks menu

Blanc de Blanc:

Familiar aromas of grape jelly,
Cherry, cinnamon extract.

200€

Lux pinot noir:

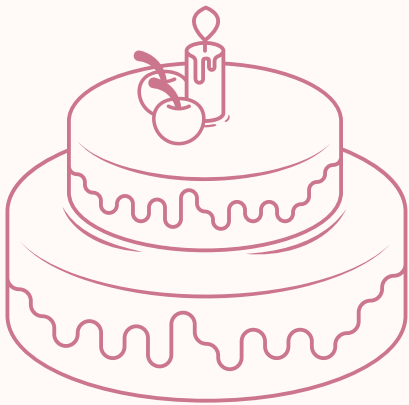
Rice red fruit, a slight spicy touch.

300€

Lux Chardonnay:

Aromas and flavors of
lemon, green apple and
melon.

259€



Dessert menu

Eclair o relampago:

Thin, elongated bun with filling and icing that
gives it shine, which is why it gets its name.

12€

Crème Brûlée:

Crème brûlée with a layer of
caramelized sugar.

15€



Agenda tu Pedido



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Comida típica de Francia

Entre sus platos se encuentra el steak-frite, el cop au vin, el ratatouille, el croque-Monsieur, y los croissants.

In France the most common drink is wine.

