Bistro Canter

HORS D'OEUVRES

Fresh Oysters (three pieces) ..... seasonal price
mignonette sauce, lemon

Chicken Liver Parfait 138
melba toast, red onion compote

Grilled Sardines 148
lemon & smoked paprika, parsley fritters, herb salad

Crispy Squid 168
garlic mayonnaise, grilled lemon

Burrata & Tomatoes 168
basil, rocket leaves, sweet balsamic, focaccia croutons

Steak Tartare 178
melba toast, cress

King Prawns & Avocado 178
marie rose

Sautéed Foie Gras 188
wild mushrooms brioche, bacon, red wine sauce

Moules Marinière 298
creamy white wine, garlic & herb sauce, French fries

Soupe du Jour 98

French Onion Soup 108
rich beef broth, cheese croutons

Lobster Borscht 138
winter vegetables, chives, sour cream

SALADES

Beetroot Quinoa 128
pickled cranberries, green apple, toasted hazelnuts

Salad Lyonnaise 128
poached egg, Kenya bean, frisée, crispy bacon, pommery mustard

Smoked Salmon Caesar Salad 168

RECOMMANDATION DU SOMMELIER

	Glass	Bottle
Champagne		
Jacques Picard Brut, France NV	100	430
Blanc		
Château Sigalas Rabaud Grand Vin Blanc Sec Bordeaux, France 2022	125	550
Antoine Petitprez Maison Uliz Bourgogne Blanc La Combe du Sud Burgundy, France 2022	120	530
Rouge		
Château Chauvin Saint-Émilion Grand Cru, France 2019	120	540
Domaine Antoine Petitprez Uliz Chorey-lès-Beaune Burgundy, France 2022	140	610
Château Jean-Faure, Jeroboam Saint-Émilion Grand Cru Bordeaux, France 2016	165	2,910

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

SPÉCIALITÉS DE LA MAISON

Escargots 158
garlic, parsley butter

Grilled Spring Chicken 318
mixed leaf salad, hand-cut fries, lemon, thyme jus

Confit Duck Leg 308
cassoulet of beans

Lobster Spaghetti 388
bacon, tomatoes, basil

Grilled Rib-eye Steak "au Poivre" 498
Kenya beans, grilled tomato, French fries

Chef's Casserole en Croûte (For Two) 788
yellow chicken, Boston lobster, morel, leeks, corn

PLATS PRINCIPAUX

Porcini & Sweet Corn Risotto 178
crispy onions, rocket leaves

Baked Atlantic Halibut 268
mussels, tomato confit, herb crumbs, garlic cream

Lamb Navarin 268
roasted root vegetables, rosemary potato purée

U.S. Dry-aged Beef Burger 278
bacon, cheese, tomatoes, lettuce, French fries

Roasted Salmon 278
green asparagus, crushed potatoes, lemon butter sauce

Seafood Squid Ink Pasta 308
shrimps, octopus, clams, green asparagus, lemon oil

Slow-roasted Barbeque Iberico Pork Shoulder 298
portobello mushroom, broccolini, baked sweet potatoes

Grilled Lamb Chops 368
French beans, bacon, button onion, sweet garlic, rosemary sauce

Tournedos Rossini 568
green asparagus, potato gratin, black truffle sauce

LES DESSERTS

Low Sugar Yuzu Lemon & Mascarpone Mousse 98
raspberries, pistachio croustillant

Crème Caramel 98

Profiteroles 98
warm bitter chocolate sauce, vanilla ice cream

Banana & Hazelnut Crêpe 98
chocolate sauce, vanilla ice cream

Strawberry Vacherin 108
macerated strawberries, white chocolate chantilly, vanilla ice cream

Mousse au Chocolat 108
chantilly, caramelized hazelnuts, bitter chocolate sauce

Chef Eyck Zimmer's Signature Vegetarian