

Bistro Canter

HORS D'OEUVRES

Moules Marinière	288
creamy white wine, garlic & herb sauce, french fries	
King Prawns & Avocado	178
marie rose	
Steak Tartare	178
melba toast, cress	
Fresh Oysters (three pieces)	seasonal
mignonette sauce, lemon	
seasonal price	
 Aromatic Champignons Farcis	108
sauce verte	
Crispy Squid	168
sweet garlic aioli, herb salad	
Sautéed Foie Gras	188
wild mushroom brioche, bacon, red wine sauce	
 Burrata & Charred Eggplant	158
pomegranate, rucola	
French Onion Soup	108
rich beef broth, cheese croutons	
Soupe du Jour	98

SALADES

 Roasted Cauliflower Quinoa Salad	128
green apple, orange confit, pine nuts, yoghurt dressing	
Tuna Niçoise	168
boiled egg, kenya beans, tomatoes, black olives	
Shredded Chicken Salad	148
crispy bacon, cranberries, walnuts, honey mustard dressing	
Smoked Salmon Caesar Salad	148

RECOMMANDATION DU SOMMELIER

	Glass	Bottle
Champagne		
Jacques Picard Brut, France NV	90	390
Blanc		
Domaine Delaporte, Silex, Sancerre, Loire Valley, France 2021	105	460
Antoine Petitprez Maison Uliz, Bourgogne Blanc La Combe du Sud, Burgundy, France 2021	120	530
Rouge		
Chevalier de Lascombes, Margaux, France 2014	110	475
Domaine Jean-Michel Giboulot, Aux Grands Liards, Savigny-lès-Beaune, Burgundy, France 2019	95	410
Fortified Wine		
Demi-John by Mas Amiel 30 Ans d'Age Dame	78	850

SPÉCIALITÉS DE LA MAISON

Escargots	158
garlic, parsley butter	
Grilled Lamb Chops	368
french beans, bacon, button onions, sweet garlic, rosemary sauce	
Gratinated Lobster & Crab Crêpes	368
trumpet mushrooms, green asparagus, vichy carrots	
Confit Duck Leg	308
cassoulet of beans	
Pork Escalope "Viennoise"	338
warm potato & cucumber salad, broccolini, remoulade sauce	
Boudin Noir	258
caramelized apple & onions, pommes mousseline	

PLATS PRINCIPAUX

Grilled Prime Rib-eye Steak "Cafe de Paris"	468
mixed salad, french fries	
Grilled Spring Chicken	288
mixed leaf salad, hand-cut fries, lemon, thyme jus	
Sole Meunière	388
sautéed garlic spinach, herb crushed potatoes, capers, brown butter	
Roasted Salmon	268
green asparagus, crushed potatoes, lemon butter sauce	
Paella Noir	338
octopus, shrimps, mussels, clams, green asparagus	
Linguine alle Vongole	228
garlic, chili, parsley	
Lobster Spaghetti	358
bacon, tomatoes, basil	
U.S. Dry-aged Beef Burger	278
bacon, cheese, tomatoes, lettuce, french fries	
 Saffron & Citrus Risotto	198
crispy courgettes, grilled green asparagus, rocket leaves	

LES DESSERTS

Bitter Chocolate & Hazelnut Mille-Feuille	98
Honey Roasted Peach	98
raspberries, vanilla ice cream	
Baba au Rhum	98
chantilly, cherry compote	
Strawberry Crêpe	108
pistachio, vanilla ice cream	
Crème Brûlée	98
Profiteroles	98
warm bitter chocolate sauce, vanilla ice cream	

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

 Vegetarian