

LUNCH MENU



DESSERTS

Our selection of petit desserts	\$5
Crème brûlée maison	\$9
Mousse au chocolat du chef	\$9
Tarte tatin apple turnover served with vanilla ice cream	\$9



WATER, SODA, JUICE, BEER

Evian 1 liter	\$7
San Pellegrino	\$8
Soft drinks	\$2.50
Juices	\$2.50
Amstel Beer	\$3
Amstel Bright	\$3.50
Polar	\$3
Heineken	\$3.50

COFFEE, TEA

Coffee	\$2.50
Espresso	\$2.50
Double Espresso	\$4.50
Café au Lait	\$3.50
Capuccino	\$3.50
Irish or French Coffee	\$8

ASSORTED TEAS	\$2.50
----------------------	---------------



WINES

	Bottle/Glass
House wines Merlot, Sauvignon Blanc, Rosé	\$27/\$7
Chardonnay Edmond Bernard	\$33/\$8
Pinot Grigio Cavity	\$33/\$8
Cabernet Edmond Bernard	\$33/\$8

We take pride in providing you with quality food using the finest fresh products. Since most products are imported, it is possible that certain items are not available. We will inform you of this beforehand. Thank you for understanding.

All prices include the obligatory 6% sales tax (ABB). Gratuity is not included.

Welcome to Bistro de Paris!

French born and raised Chef and owner, Patrice Rannou and his staff present you with the perfect combination of delicious and innovative French and International dishes. We strive to offer consistent quality using fresh ingredients in a warm and welcoming atmosphere. Bon appetit!

LES SOUPES

French onion soup market style

\$9

Bouillabaise of sea food and fresh fish

\$10

EGGS

Poached eggs Patrice style

\$15

Shaved beef tenderloin, poached eggs, bearnaise sauce served on a toasted bread

Open-faced egg whites omelette, fresh mushrooms, spinach, truffle oil and brie

\$11

Scrambled, omelette or two eggs sunny side up

\$8

Add fresh mushrooms, bacon, ham, cheese

\$1 each

SALADES

Salade paysanne

\$14

Lettuce served with warm bacon, potatoes, croutons, cheese and a three mustard dressing

Feta greek vegetables salad and a delicious tomato chimichuri salsa

\$12

add chicken

\$6

add shrimp

\$10

La cobb salad d'Ina au poulet

\$15

Grilled chicken, advocado, olives, blue cheese, lettuce and croutons

Grilled fish and grilled veggies salad sauce ravigote

\$16

Spinach Roquefort salad served with roasted walnuts and green apples

\$13

Ceviche of the day

\$10

All prices include the obligatory 6% sales tax (ABB). Gratuity is not included.

BURGERS



Le hamburger "Bistro de Paris"	\$10.50
with Roquefort cheese	\$14
with Burgundy bacon burger	\$14
with gouda cheese	\$13
falafel burger & cheese coriander garlic mayo	\$13
EXTRA FRENCH FRIES	\$4

CREPES

Crepe Thai curry chicken	\$10
Crepe spinach and brie	\$9
Crepe Zazu prosciutto, mushroom, sundried tomato, mozzarella	\$12

SPECIALTY SANDWICHES & PANINI'S



Local fish sandwich served with a tartar of smoked tomato	\$15
Panini ham and cheese	\$6.50
Panini portobello, artichoke and brie	\$10.50
L'Américain: shaved beef, melted cheese, and onions	\$15
Le Norvegien: smoked salmon, dill cream cheese, onions and capers	\$14
Le "Bistro de Paris" sandwich: melted brie, sun dried tomatoes, grilled vegetables and prosciutto	\$13
The Irish: roasted fine cut lamb, served with a mint garlic yogurt sauce	\$18

MAIN COURSE

Beef tenderloin gratinated with brie, truffle oil, whipped mashed potatoes, served with foie gras butter	\$32
Chicken thighs slow cooked in lemon confit tomato and green olives, served with Bistro potatoes	\$22
Grilled fish fennel and tomato cardamon sauce, served with a pumpkin risotto	\$23

All prices include the obligatory 6% sales tax (ABB). Gratuity is not included.