



Bistro Provence

Menu

First course

Soup Of the day 7.00

Bistro Green salad, avocado, goat cheese, herbs balsamic vinaigrette 8.25

Compressed Manchego salad baby spinach, apples, walnuts, Majol dates 9.50

Belgium Endive salad with orange Roquefort, caramelized walnuts 9.50

Caesar Salad , with baby Romaine hearts, croutons, aged parmesan 9.00

Fennel crusted Ahi Tuna, red bell peppers, shallots, tomato crouton 12.00

Scottish smoked Salmon with potato ,haricot vert crème fraiche, caviar, chives 12.00

Roasted Beet with taragon, garlic, goat cheese, grilled bread 9.50

Lobster Ravioli with wild mushrooms, truffle sauce 12.00

Crispy Gnocchi with tarragon, mushrooms, truffled ricotta 9.75

Main entrée

Bass picatta haricot vert, garlic mash, lemon caper sauce 19.00

Duo of Pork tenderloin ribs, choucrutte garniee, mustard sauce 21.00

Beef Bourguignon with carrots, horseradish mashed potato, braising jus 21.50

Braised Veal short rib , veal manicotti, tomato& béchamel, rosemary 23.00

Lobster Ravioli with shallots, spinach, mushrooms, truffle sauce 24.50

Bouillabaisse, scallops, bass, clams, shrimp, basil, mussels, lobster broth 24.00

Lobster Pot Pie with shrimps, tomato, lemon, fennel, peas 28.00

Roasted Farm-raised chicken with balsamic onions, garlic fries 17.00

Wild mushroom risotto with grilled asparagus 16.00

From The Grill

Grilled Bass, clams, peppers, garlic white wine sauce 21.00

Grilled Atlantic salmon, asparagus, ciopolini onions, lobster sauce 20.50

Grilled True Cod with shrimp vanilla risotto, English peas 21.50

Grilled Leg of Lamb vegetable katifi cake,rosemary jus 19.00

Vegetarian & Vegan options available
Dessert Bistro Daily Selection