

## Soup & salads

**Soup of the day**  
LBP 18,000

**Grain power salad (V)**  
quinoa, beluga lentils, avocado, shaved fennel  
LBP 25,000

**Goat cheese salad "tatin style" (V, N)**  
char grilled vegetables, Xeres vinaigrette  
LBP 27,000

**Burrata & heirloom tomato (V)**  
basil, olive oil, raspberry vinegar, aged balsamico  
LBP 34,000

## Sandwiches & pasta

**Croque monsieur (P)**  
ham, cheese, pain de mie brioche, mesclun  
LBP 25,000

**Smoked salmon**  
puff pastry, radish, green salad  
LBP 34,000

**Trofie pasta (V)**  
black olives, fresh tomato, basil, parmesan  
LBP 26,000

**Cèpe ravioli (V, A)**  
Shimeji mushrooms, marjoram, truffle paste  
LBP 32,000

**Pasta of the day**  
LBP 30,000

## Sides

bistro fries (V) | hasselback potatoes (V) | lyonnais potatoes (V)  
braised fennel (V) | sautéed Mediterranean vegetables (V, N) | minted carrots (V)  
LBP 8,000

Prices are in LBP inclusive of VAT

(V) vegetarian | (N) contains nuts  
(A) contains alcohol | (P) contains pork

We understand the danger to those with severe allergies.  
Please speak to our restaurant manager for further advise.

# le Menu

## Bistro Classics

**Steak frites**  
Australian rib-eye beef, bistro fries, pepper sauce  
LBP 55,000

**Veal paillard**  
Dutch veal, arugula, heirloom tomatoes  
LBP 48,000

**Mediterranean sea bass**  
grilled or "à la Meunière", mousseline potato  
LBP 69,000

**Grilled daily catch**  
sautéed Mediterranean vegetables  
LBP 38,000

### SYDNEY'S SIGNATURE BURGER

Angus beef, truffle aioli, cheddar,  
Shimeji mushrooms, bistro fries  
LBP 32,000



## Nos formules

Two courses - 82,000 | Three courses - 105,000  
includes a glass of local house wine, coffee or tea

### Soup of the day

**Frisée lardon (P)**  
poached eggs, croutons, herb vinaigrette

**Market salad (V)**  
arugula, artichokes, mushrooms, chives, truffle

**Endive & roquefort (V, N)**  
sliced pears, walnuts

**Puy lentil salad (V)**  
pomegranate, heirloom tomatoes, balsamico

**Gambas**  
bio lettuce, capers, lemon, croutons

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**Potato gnocchi (A)**  
mushrooms, chestnuts, parmesan, morels

**Asparagus risotto (V)**  
poached organic egg, parmesan cheese

**Chicken breast chasseur (P, A)**  
ratte potatoes, mushrooms

**Dorade brandade**  
lemon, capers, brown butter, croutons

**Croque Monsieur (P)**  
ham, cheese, pain de mie brioche, mesclun

**Veal paillard**  
arugula, tomatoes *Add LBP 12,000*

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**Crème brûlée à la vanille de Tahiti (N)**  
Brittany cookies

**Craquant chocolat cake (N)**  
flourless biscuit, caramelized banana

**Tarte au citron**  
meringue, lemon sorbet

**Apple crumble**  
cinnamon, vanilla cream

**Macaron framboise (N)**  
rose water, red fruits marmalade

**Pain perdu soufflé**  
salted caramel sauce, vanilla ice cream *Add LBP 4,000*