

BISTRO

FRENCH CUISINE

MENU

ENTRÉES

Crevettes Rose^{A,C,D}

Black Tiger Prawns | Aioli | Fusette
Pear-Chutney13.00

Steak Tartare^{A,B,D,F,I,K}

Beef Tartare | Egg | Pickled Cucumber
Borettane Onion | Roasted Bread..... 14.00

Fromage de Chèvre^{A,F,I,K}

Goat Cheese | Brick Dough | Truffle Honey
Quince | Cauliflower..... 9.00

Oeuf Onsen^{D,E,F}

Egg | Radish | Sour Cream | Char Caviar
Potato 9.00

SOUPE

Bisque de Homard^{B,C,D,E,F}

Lobster Bisque | Mango | Tarragon
9.00

Desserts

Crème Brûlée^{A,D,F,H,I} 7.00

Tarte aux noix^{A,D,F,H,I}
Walnut | Vanilla 7.00

Gâteaux aux Carottes^{A,D,F,H,I}
Carrot Cake | Cream Cheese | Sponge | Tuile 7.00

BIÈRES

San Miguel Draft Beer · Spain 0.30 L 4.00
San Miguel non-alcoholic · Spain 0.33 L 4.00
Pilsner Urquell · Czech Republic 0.33 L 4.00
Weihenstephan Hell · Germany 0.33 L 4.00
Weihenstephan Draft Beer
Wheat Beer · Germany 0.30 L 4.00
Weihenstephan
Wheat Beer non-alcoholic · Germany 0.33 L 4.00

PLATS PRINCIPAUX

Filet de Bœuf (sous vide) | Beef Filet | French Fries | Truffle-Mayonnaise^{F,I}26.50

Cabillaud | Codfish | Savoy | Blood Orange | Carmague Rice^{A,B,D,F}20.00

Souris d'Agneau | Knuckle of Lamb | Turnip | Port Wine-Shallot
Celery Puree^{D,E,F} 23.00

Poulet Perlet | Guinea Fowl Breast | Jerusalem Artichoke
Truffle Puree | Carrot-Greens^{D,E,F} 23.00

Filo Tarte | Feta Cheese | Zucchini | Pine Nuts | Leaf Salad^{A,F,H,I,K}14.00

Escalope de Veau | Veal Schnitzel | Tomato | La Ratte Potato^{A,F,I,K} 22.00

Suppléments

Purée de Truffe^F | Truffle Puree 5.00

Fries 4.00

Salade^{A,K} 4.00

Port Wine Jus^D 3.00

★ CLASSIQUES ★

Club Sandwich AMANO Style^{A,E,F,I,K} 11.00

Pulled Beef Burger AMANO Style^{A,E,F,K} 11.00

Salade César^{A,E,F,K} 11.00

with chicken stripes^{A,E,F,K} 13.00

VINS

BLANC 0,1 L 0,75 L
Gaul's Eleven Cuvée^D
Matthias Gaul, Pfalz 5.00 35.00

Sauvignon Blanc^D
Matthias Gaul, Pfalz 6.00 42.00

Riesling Rätzlehaft^D
Ketteren & Niepoort, Mosel 6.00 42.00

ROUGE
Pas de Deux Cuvée^D
Matthias Gaul, Pfalz 5.50 38.00

Lubéron La Ciboise^D
M.Chapoutier, Rhône 5.00 35.00

Les Grands Murets^D
Corbières, Languedoc-Roussillon..... 6.00 42.00

ROSÉ
Le Rosé Gaul Cuvée^D
Matthias Gaul, Pfalz 5.00 35.00

Boissons non alcoolisées

Evian or Badoit0.33 L 3.50

Evian or Badoit0.75 L 6.50

Coca Cola^{2,5}, Light^{2,5,8,14}, Zero^{2,5,8,14} 0.20 L 3.00

Fanta^{1,3,5}, Sprite^{1,3}0.20 L 3.00

Fever Tree Tonic^{3,7}0.20 L 3.00

Ginger Ale^{3,5}, Bitter Lemon^{3,7}0.20 L 3.00

Juices: Orange, Apple, Cranberry

Tomato0.20 L 3.00

CAFÉS

Americano² 2.00

Espresso² 2.00

Double Espresso ² 3.50

Latte Macchiato^{2,10} 3.50

Cappuccino^{2,10} 3.00

Café au Lait^{2,10}3.50

Hot Chocolate¹⁰3.50

TÉS

TEA POT

English Breakfast

Assam Earl Grey

Jasmine Gold

Spring Darjeeling

Morgentau – Green Tea

Sweet Kiss – Fruit Tea 5.50

FRESH TEA

Ginger-Mint or Mint4.00

1 with preservative, with dye, 2 with caffeine, 3 with antioxidant, 4 with sulphur dioxide, 5 with dye, 6 with blackening, 7 with quinine, 8 contains a source of phenylalanine, 9 genetically modified, 10 with milk protein, 11 with egg white, 12 ice cream, 13 ice cream with vegetable fat, 14 with sweetener, 15 with phosphat, 16 containing sulphites, 17 partially finely chopped meat content, 18 slurry meat
A gluten, B fish, C crustaceans, D sulphur oxide & sulphite, E celery, F milk & lactose, G sesame, H nuts, I eggs, J lupine, K mustard, L soy, M molluscs, N peanuts