

# BREAKFAST

# FRANTSUZA BISTROT

DUOBAND



请将相机  
对准二维码

主菜单

9:00 - 12:30

ENGLISH MENU  
SCAN THE QR-CODE

SINCE 2014



EGGS	蛋白煎蛋配鳄梨和番茄莎莎酱..... 850 <i>Protein omelette with avocado and tomato salsa</i>
	◆ 螃蟹煎蛋..... 1100 <i>Omelette with crab</i>
	腌制鸡油菌和帕尔马干酪酱汁..... 690 <i>Fried eggs with chantarelles and parmesan sauce</i>
	沙克舒卡配牛油果和橄榄..... 850 <i>Shakshuka with avocado and olives</i>
◆ 煎蛋饼配鱿鱼和罗马菜沙拉..... 650 <i>Scramble with squid and romaine lettuce</i>	
煎蛋饼配意大利肉酱..... 750 <i>Omelette with mortadella</i>	
◆ 每日基什罗兰..... 650 <i>Quiche Lorraine of the day</i>	
PORRIDGE	红枣稀饭 (加椰奶+90 便士)..... 450 <i>Rice porridge with dates (with coconut milk +90)</i>
	玉米粥配樱桃和炖菜..... 490 <i>Corn porridge with cherries and stracciatella</i>
	牛奶燕麦粥..... 290 <i>Oatmeal with milk</i>
ON BREAD	◆ 鸭排和帕尔马干酪馅饼..... 850 <i>Poached eggs with duck steak and parmesan mousse</i>
	脆饼配培根和勃良第酱汁..... 550 <i>Poached eggs with bacon and beurre blanc sauce</i>
	◆ 法式三明治配切达干酪和马苏里拉奶酪..... 690 <i>Croque monsieur with cheddar cheese and mozzarella</i>
DESSERT	◆ 马铃薯焗烤饼配意大利干酪和巴马臣芝士..... 650 <i>Potato gratin with mortadella and parmesan cheese</i>
	香肠蘑菇沙拉..... 650 <i>Hash brown with jambon ham and mushrooms</i>
	◆ 法式肉冻..... 650 <i>French meat terrine</i>
	沙拉配羊奶芝士和番茄..... 850 <i>Salad with tomatoes and feta cheese</i>
	鳄梨沙拉配新鲜奶油奶酪..... 950 <i>Avocado salad with stracciatella</i>
生蚝 1 块..... 500 <i>Oyster 1 pcs.</i>	
CROISSANT	格兰诺拉麦片配椰子酸奶和菠萝..... 550 <i>Granola with coconut yogurt and pineapple</i>
	国王的加莱特..... 550 <i>Galette des Rois</i>
	砂锅配煮炼乳和焦糖..... 550 <i>Casserole with boiled condensed milk and caramel</i>
	帕夫洛娃配梨和百香果..... 650 <i>Pavlova with pear and passion fruit</i>
	香蕉法式吐司..... 850 <i>Banana french toast</i>
	羊角面包配香草黄油..... 390 <i>Croissant with vanilla butter</i>
羊角面包配柠檬凝乳..... 650 <i>Croissant with lemon curd</i>	
羊角面包配咖啡和松露奶油..... 650 <i>Croissant with coffee truffle cream</i>	
杏仁奶油羊角面包..... 650 <i>Croissant with almond cream</i>	

◆  
CHEF IVAN FROLUKHIN  
RECOMMENDS

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## Drinks

饮料

COFFEE	过滤 .....220 <i>Filter coffee</i>
	埃塞俄比亚 Sidamo Guji 洗净/花蜜, 黄色热带水果 <i>Ethiopia Sidamo Guji washed Flower honey / Yellow tropical fruits</i>
	浓缩咖啡 .....250 <i>Espresso</i>
	美式咖啡 .....250 <i>Americano</i>
	卡布奇诺 .....350 <i>Cappuccino</i>
	拿铁咖啡 .....400 <i>Latte</i>
	英国皇家空军 .....400 <i>Raf</i>
	哑光拿铁咖啡 .....420 <i>Matcha-Latte</i>
	可可 (椰奶/牛奶 +90) .....450 <i>Cocoa (coconut/almond milk + 90)</i>
	热巧克力 .....380 <i>Hot chocolate</i>
杏仁、椰奶 .....+90 <i>Almond, coconut milk</i>	
阿萨姆 / 伯爵茶 / 茉莉花 / 洋甘菊/煎茶/柠檬马鞭草 .....550 <i>Assam / Earl Grey / Jasmine / Chamomile / Sencha / Lemon verbena</i>	
HOT DRINKS	花茶 .....650 <i>Floral</i>
	阿萨姆配覆盆子和薄荷 .....650 <i>Assam tea with raspberry and mint</i>
	茉莉花和姜茶 .....650 <i>Tea with jasmine and ginger</i>
FRESH	橙汁/柚子汁 .....490 <i>Orange juice / Grapefruit juice</i>
	胡萝卜/苹果/芹菜 .....450 <i>Carrot / apple / celery</i>
	胡萝卜/橙子/柠檬 .....450 <i>Carrot / orange / lemon</i>
	苹果/生薑 .....450 <i>Apple / ginger</i>

## SPARKLING WINE

for breakfast

早餐气泡酒

BUBBLES	Cava Brut Nature <b>Vidadelsur</b> Extremadura, Spain .....650
	Crémant de Limoux Brut Rose <b>Albert Doulet</b> Languedoc, France .....950
	Champagne 'Cuvée Pétronille' Brut Alain Bailly 125 ml 毫升.....1850

如果您对任何食物过敏, 请告知我们

# FRANTSUZA BISTROT



ENGLISH MENU  
SCAN THE QR-CODE

WEB  
MENU



## Oysters

牡蛎 1 块  
- 500 -



Saint-Petersbourg

## Starters

前菜



## CLASSIC DISHES

经典

### 尼科塞

Nicoise salad

- 1190 -

### 法式肉冻

French meat terrine

- 650 -

### 鹅肝酱配白葡萄酒

Foie gras pate with white wine

- 1190 -

### 鹅肝酱

Pie with rapana and white mushrooms

- 850 -

### 兔肉配熏肉

Rabbit ballotine with bacon

- 950 -

### 鹌鹑配斯佩尔特小麦和牛肝菌

Quail with spelt and porcini mushrooms

- 1100 -

### 红酒炖牛肉

Beef Bourguignon

- 1150 -

### 腊肠配番茄酱和格鲁耶尔奶酪

Ratatouille with tomato sauce and gruyere cheese

- 750 -

### 法棍配黄油

Bread with butter

- 250 -

- 梅子鸡肝酱 ..... 550  
*Chicken liver pate with prunes*
- 扇贝/Ama Ebi 生海虾刺身 ..... 850/1500  
*Scallop / Ama Ebi shrimp crudo*
- 牛肉肉片 ..... 950  
*Beef carpaccio*
- 绿橄榄酱 ..... 490  
*Green olive tapenade*
- 绿色沙拉配螃蟹 ..... 1400  
*Salad with octopus*
- 鳄梨沙拉配新鲜奶油奶酪 ..... 950  
*Avocado salad with stracciatella*
- 鞑靼牛肉配薯片 ..... 850  
*Beef tartare with french fries*
- 布里干酪配黑松露 ..... 750  
*Black truffle brie cheese*
- 芝士番茄沙拉 ..... 850  
*Salad with tomatoes and feta cheese*

### 黑松露 1 克 - 100

Black Truffle 1gr - 100

我们可以将其添加到您希望的任何菜肴中。

## DESSERT

### 咖啡奶油配松露焦糖

Coffee cream with truffle caramel

- 650 -

### 焦糖奶油配佩德罗-希门尼斯雪利酒

Creme caramel with Pedro Ximenez

- 450 -

### 帕夫洛娃配梨和百香果

Pavlova with pear and passion fruit

- 650 -

### 罗伊甜点

Galette des Rois

- 550 -

### 椰子雪葩配酸豆

Coconut sorbet with sorrel

- 590 -

### 巧克力香蕉诺非饼

Banoffe Pie with chocolate

- 650 -

## II MAIN DISH

主菜

胡椒牛扒  
*Pepper beef steak*  
- 1150 -

鳕鱼配法式浓汤和罗马生菜  
*Cod with bisque sauce and romaine*  
- 950 -

羊里脊配奶酪玉米粥  
*Lamb tenderloin with cheese polenta*  
- 1350 -

鱿鱼配巴纳酱和土豆饼  
*Squid with bearnaise sauce and potato pie*  
- 750 -

番茄烩羊肉  
*Roasted lamb with tomato*  
- 890 -

巴黎肋眼牛排  
*Ribeye De Paris*  
- 4500 -

法式奶香焗烤马铃薯配来自博洛尼亚的煮香肠和帕尔马干酪  
*Potato gratin with mortadella and parmesan*  
- 650 -

酸橙蟹油炒虾  
*Fried shrimp with lime and crab butter*  
- 1500 -

羊肩肉配土豆和西红柿 (4人份)  
*Lamb shoulder with potatoes and tomatoes*  
- 7500 -

AVAILABLE FOR ORDER UNTIL 22:00

鸭胸配芹菜肉酱  
*Duck breast with celery terrine*  
- 950 -

比目鱼配芦笋和奶油西兰花  
*Halibut with asparagus and broccoli cream*  
- 1350 -

海鲜意大利面  
*Seafood pasta*  
- 1800 -

鸭肉酿卷心菜、菠菜和鹅肝酱  
*Stuffed duck, spinach and foie gras*  
- 850 -

扇贝配帕曼提尔和牛肝菌菇  
*Scallops with parmentier and ceps*  
- 1150 -

兔肉汤  
*Rabbit soup*  
- 550 -

小龙虾番茄浓汤  
*Bisque with langoustines and tomatoes*  
- 690 -

洋葱汤  
*Onion soup*  
- 650 -

汤类

## - SOUP -

## DRINKS

饮料



WINE

by the glass

杯装葡萄酒

'Zero Secco' **Von Buhl** (non-alcohol)  
Pfalz, Germany  
- 850 -

Cava Brut Nature **Videlsur**  
Extremadura, Spain  
- 650 -

Crémant de Limoux Brut Rose  
**Albert Doulet**  
Languedoc-Roussillon, France  
- 950 -

Champagne  
'Cuvée Pétronille' Brut **Alain Bailly**  
- 1850 -

Riesling 'Deja Vu'  
**Lefkadia**  
Krasnodar Territory, Russia  
- 590 -

**Adega Guimarães**  
Vinho Verde, Portugal  
- 690 -

Muscadet Sevre et Maine Sur Lie  
**Vignerons du Pallet**  
Loire, France  
- 790 -

Chardonnay **Domaine Coste Rousse**  
Languedoc-Roussillon, France  
- 890 -

Petit Chablis **Camille et Laurent Shaller**  
Bourgogne, France  
- 1350 -

Pouilly-Fumé **Domaine Tabordet**  
Loire, France  
- 1890 -



FRANTSUZA  
BISTROT

CIDER

First Press 500 ml - 690  
Pomme du Nord 375 ml - 1300  
*by Frantsuza Bistrot*  
Pomme du Nord 750 ml - 2600  
*by Frantsuza Bistrot*  
Eric Bordelet - 3500  
Sidre Brut 750 ml  
- 苹果酒 -

Cocktails

鸡尾酒

APÉRITIF

Hugo de Valensole  
- 750 -

Adonis de Charente  
- 850 -

Menton Lemon Pie  
- 690 -

Calais Cosmopolitan  
- 690 -

Gimlet de Belleville  
- 750 -

DIGESTIF

Vilandry Lucien Gaudin  
- 1150 -

Sidecar de Martinique  
- 690 -

NON - ALCOHOLIC

Virgin Lemon Pie  
- 450 -

Virgin Gimlet  
- 450 -

SOFT DRINKS

软饮料

柠檬水 350 毫升 Lemonade 350ml . . . . . 350  
香茅/薰衣草玫瑰  
Citro/lavender-rose

瑜伽苹果/番茄汁 200 毫升 . . . . . 350  
Juice Yoga apple/tomato

橙汁 300 毫升 . . . . . 490  
Orange/ Grapefruit juice 300 ml.

托尼克 250 毫升 Everv+ess Tonik 250ml . . 450

圣杰隆 750 毫升 Saint-Geron 750ml . . . . . 950

水 330 / 750 毫升 . . . . . 100 / 150  
Krasota water 330/750ml



BEER

啤酒

Dreamteam Brew, Port Pilsner, Russia 450毫升 . . . . . 550

Dreamteam Brew, S-port Pilsner 不含酒精, Russia 330毫升 . . . . . 450

Dreamteam Brew, Nights Stout 330毫升 . . . . . 490

Petrus, Tripel, Belgium 330 毫升 . . . . . 850

HOT DRINKS 热饮

花茶 . . . . . 650  
Floral

阿萨姆加覆盆子和薄荷 . . . . . 650  
Assam tea with raspberry and mint

阿萨姆加覆盆子和薄荷 . . . . . 650  
Tea with jasmine and ginger

咖啡 COFFEE

浓缩咖啡 / 美式咖啡 Espresso / Americano . . 250

卡布奇诺 / 平白 Capuccino / Flat white . . . . . 350

拿鐵 Latte . . . . . 400

杏仁、椰奶 Almond, coconut milk . . . . . 90

Tea 茶

阿萨姆茶 / 伯爵茶 / 茉莉花茶 / 洋甘菊茶  
煎茶 / 柠檬马鞭草茶。

Assam / Earl Grey / Jasmine  
Chamomile / Green Sencha  
Lemon Verbena  
- 550 -

玫瑰葡萄酒

Rose 'L'Autantique'  
**Foncalieu**  
Languedoc-Roussillon, France  
- 550 -

Syrah  
**Vignerons Catalans**  
Languedoc-Roussillon, France  
- 590 -

La Sittelle Rouge  
**Les Celliers Jean d'Alibert**  
Languedoc-Roussillon, France  
- 650 -

Pinot Noir  
**La Forchetiere**  
Loire, France  
- 750 -

Malbec  
**Domaine Laffitte**  
Cotes de Gascogne, France  
- 890 -

Médoc **Chapelle de Potensac**  
Bordeaux, France  
- 1450 -

Bourgogne Pinot Noir  
**Domaine Lacour**  
Bourgogne, France  
- 1750 -

Ice Wine  
**Dulce Enero**  
Manchuela, Spain  
50 ml  
- 950 -

红葡萄酒

甜酒

WINE BY THE GLASS

气泡酒

白葡萄酒