

# FRANTSUZA BISTROT



WEB MENU  
SCAN  
THE QR-CODE

*Saint-Petersbourg*



## Starters

### Oysters

1 PC - 500 -

### DESSERT

Coffee cream with truffle caramel - 650 -

Creme caramel with Pedro Ximenez - 450 -

Pavlova with pear and passion fruit - 650 -

Galette des Rois - 550 -

Coconut sorbet with sorrel - 590 -

Banoffee Pie with chocolate - 650 -

Yogurt sorbet with berries NEW - 650 -

Homemade sweets set NEW - 1150 -

### CLASSIC DISHES

Nicoise salad - 1190 -

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French meat terrine - 650 -

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Foie gras pate with white wine - 1250 -

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Pie with rapana and white mushrooms - 850 -

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Quail with spelt and porcini mushrooms - 1100 -

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Rabbit ballotine with bacon - 950 -

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Beef Bourguignon - 1150 -

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Ratatouille with tomato sauce and gruyere cheese - 750 -

Chicken liver pate with prunes .....	550
Scallop crudo .....	850
Beef carpaccio .....	950
Green olive tapenade .....	490
Salad with octopus .....	1400
Avocado salad with stracciatella .....	950
Beef tartare with french fries .....	850
Black truffle brie cheese .....	750
Salad with tomatoes and fennel .....	850
Ama Ebi shrimp crudo with citrus dressing .....	1500

**BLACK TRUFFLE 1 GR - 100**

WE CAN ADD TO ANY DISH IF YOU WISH

## II MAIN DISH

<p>Pepper beef steak - 1150 -</p> <p>.....</p> <p>Cod with bisque sauce and romaine - 950 -</p> <p>.....</p> <p>Lamb tenderloin with cheese polenta - 1350 -</p> <p>.....</p> <p>Squid with béarnaise sauce and potato pie - 750 -</p> <p>.....</p> <p>Roasted lamb with tomato - 890 -</p>	<p>Ribeye De Paris - 4500 -</p> <p>.....</p> <p>Potato gratin with mortadella and parmesan - 650</p> <p>.....</p> <p>Fried shrimp with lime and crab butter - 1500 -</p> <p>.....</p> <p><small>RELEVANT FOR THE COMPANY FOR 2-4 PERSONS</small></p> <p>Lamb shoulder with potatoes and tomatoes (for 4 persons) - 7500 -</p> <p><small>AVAILABLE FOR ORDER UNTIL 22:00</small></p>	<p>Duck breast with celery terrine - 950 -</p> <p>.....</p> <p>Provence style sea bass <span style="float: right; font-size: 8px; background-color: #8B4513; color: white; padding: 2px;">NEW</span> - 1750 -</p> <p>.....</p> <p>Seafood pasta - 1800 -</p> <p>.....</p> <p>Stuffed duck, spinach and foie gras - 850 -</p> <p>.....</p> <p>Scallops with parmentier and ceps - 1150 -</p>
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**BREAD WITH BUTTER**

- 250 -

Rabbit soup - 550 -	Bisque with langoustines and tomatoes - 690 -	Onion soup - 650 -
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### DRINKS

DRINKS ON THE OTHER SIDE

## - SOUP - III

# WINE

## by the glass

'Zero' **Codorniu** (non-alcohol)  
Catalunya, Spain  
- 850 -

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

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

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

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

Muscadet **Domaine Ollivier Freres**  
Loire, France  
- 690 -

**Adega Guimarães**  
Vinho Verde, Portugal  
- 750 -

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

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

Pouilly-Fumé **Domaine Tabordet**  
Loire, France  
- 1690 -



*Saint-Petersbourg*

# FRANTSUZA BISTROT

## CIDER

Maple Thieves 330 ml - 690

Pomme du Nord 375 ml - 1300  
*by Frantsuza Bistrot*

Pomme du Nord 750 ml - 2600  
*by Frantsuza Bistrot*

Eric Bordelet Sidre Brut 750 ml - 3500

## Cocktails

### APÉRITIF

Hugo de Valensole  
- 750 -

Adonis de Charente  
- 850 -

### DIGESTIF

Vilandry Lucien Gaudin  
- 950 -

Sidecar de Martinique  
- 690 -

### NON - ALCOHOLIC

Virgin Lemon Pie  
- 450 -

Virgin Gimlet  
- 450 -

### ACCOMPANIMENT

Calais Cosmopolitan  
- 690 -

Gimlet de Belleville  
- 750 -

## SOFT DRINKS

Lemonade 350 ml. . . . . 350  
*Citro/Lavender-Rose*

Orange / Grapefruit juice 300 ml. . . . . 450

Juice Yoga apple / tomato 200 ml. . . . . 350

Evervess Tonik 250 ml. . . . . 450

Saint-Geron 750 ml. . . . . 950

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



## BEER

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

Dreamteam Brew, S-port Pilsner n/alc, Russia 330 ml . . . . . 450

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

Petrus, Triple, Belgium 330 ml . . . . . 850

## HOT DRINKS

Floral . . . . . 650

Assam tea with raspberry and mint . . . . . 650

Tea with jasmine and ginger . . . . . 650

## COFFEE

Espresso / Americano . . . . . 250

Flat white / Capuccino . . . . . 350

Latte . . . . . 400

Almond, coconut milk . . . . . + 90

## Tea

Assam / Earl Grey / Jasmine

Chamomile / Green Sencha

Lemon Verbena

- 550 -

WINE BY THE GLASS

ROSE WINE

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

La Sittelle Rouge  
**Les Celliers Jean d'Alibert**  
Languedoc-Roussillon, France  
- 590 -

Syrah  
**Vignerons Catalans**  
Languedoc-Roussillon, France  
- 650 -

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

Tempranillo  
**Buurko**  
Rioja, Spain  
- 890 -

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

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

RED WINE

DESSERT WINE

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