

Cidre

Maple Thieves
330 ml - 690

POMME DU NORD
375 ML - 1300 / 750 ML - 2600
by *Frantsuza Bistrot*

Eric Bordelet Sidre Brut
750 ml - 4500

HOT DRINKS

Floral
- 650 -

Assam tea with raspberry and mint
- 650 -

Jasmine tea with ginger
- 650 -

COFFEE

ESPRESSO
- 300 -

AMERICANO
- 300 -

CAPPUCCINO
- 350 -

FLAT WHITE
- 400 -

LATTE
- 450 -

ALMOND,
COCONUT MILK
+ 90



FRANTSUZA BISTROT

Cocktails

VIRGIN
LEMON PIE
- 450 -

NON - ALCOHOLIC

VIRGIN
GIMLET
- 450 -

HUGO
DE VALENSOLE
- 750 -

APÉRITIF

ADONIS
DE CHARENTE
- 850 -

VILANDRY
LUCIEN GAUDIN
- 950 -

DIGESTIF

SIDECAR
DE MARTINIQUE
- 690 -

BRETAGNE
RASPBERRY PIE
- 690 -

ACCOMPANIMENT

CALAIS
COSMOPOLITAN
- 690 -

GIMLET
DE BELLEVILLE
- 750 -

WINE

BY THE GLASS

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

Muscadet
Domaine Ollivier Freres
Loire, France
- 690 -

Adega Guimarães
Vinho Verde, Portugal
- 790 -

Chardonnay 'Tradition'
Domaine Coste Rousse
Languedoc-Roussillon, France
- 990 -

Sauvignon Blanc 'Vieilles Vignes'
Domaine Jean Aubron
Loire, France
- 1250 -

Coteaux Bourguignons Blanc
Nicolas Gauffroy
Bourgogne, France
- 1650 -

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

Cava Brut Rosé **Vega Cristina**
Catalunya, Spain
- 750 -

Crémant de Limoux Brut
Albert Doulet
Languedoc-Roussillon, France
- 990 -

Champagne 'Cuvée Pétronille' Brut
Alain Bailly
- 1890 -

Rosé 'L'Autantique'
Foncalieu
Languedoc-Roussillon, France
- 590 -

Sauternes
Château **Villefranche**
Bordeaux, France
50 MJL
- 850 -

Shiraz
Robertson Winery
Western Cape, South Africa
- 590 -

La Sittelle Rouge
Les Celliers Jean d'Alibert
Languedoc-Roussillon, France
- 690 -

Pinot Noir
Amodo
Lombardy, Italy
- 790 -

Malbec
Alamos
Mendoza, Argentina
- 890 -

Chianti Classico 'Bramosia'
Donna Laura
Toscana, Italy
- 1350 -

Pinot Noir
Domaine Lacour
Bourgogne, France
- 1850 -

BEER

Port Pilsner, Russia
450 ml - 550

S-port Pilsner n/a, Russia
450 ml - 450

Nights Stout, Russia
330 ml - 490

Limburgse
Witte, Belgium
330 ml - 950

SOFT DRINKS

LEMONADE
CITRO / LAVENDER-ROSE
350 ML - 390

JUICE YOGA
APPLE / TOMATO
200 ML - 350

ORANGE / GRAPEFRUIT
JUICE
300 ML - 490

EVERVESS TONIC
250 ML - 450

SAINT-GERON
750 ML - 950

KRASOTA WATER
330 / 750 ML - 100 / 150

TEA

Assam / Earl Grey / Jasmine
Chamomile / Green sencha
Lemon verbena
- 550 -

SALADS

NICOISE
- 1250 -

SALAD WITH TOMATOES
AND FENNEL
- 850 -

SALAD WITH ARUGULA
POMELO AND PEAR
- 850 -

SALAD WITH CHICKEN
ARUGULA AND KALE
- 900 -

- SIDE DISHES -

Salad
with fresh tomatoes
and red onion
- 950 -

Mashed potatoes
with meat sauce
- 650 -

SOUPS

Onion soup
- 850 -

Chicken broth
with wontons
- 550 -

Bisque with
smoked trout
ravioli
- 750 -

VEGETABLES

Legumes

ASPARAGUS
WITH GORGONZOLLA CHEESE
- 1450 -

RATATOUILLE
WITH FETA CHEESE
- 650 -

POTATO GRATIN
WITH MORTADELLA
AND PARMESAN
- 750 -

BAGUETTE WITH BUTTER
- 250 -

FRANTSUZA BISTROT



Saint-Petersbourg



APPETIZES

Entrees

Chicken liver pate
with prunes
- 650 -

Gougères
with crab and avocado
- 1200 -

Shrimp crudo Ama Ebi
with citrus
- 1100 -

Creamy brie cheese
with Black truffle
- 850 -

Green olive
tapenade
- 490 -

French
meat
terrine
- 650 -

Foie gras pate
with
white wine
- 1250 -

PLEASE,
LET US KNOW
IF YOU HAVE
ANY
FOOD ALLERGIES

MEAT AND POULTRY

STEAK Tournedos
WITH TRUFFLE SAUCE
• 2800 •

DUCK LEG CONFIT
WITH CHEESE POLENTA
• 1100 •

RAVIOLI
WITH RABBIT AND SAGE
• 950 •

FOIE-GRAS
WITH FRENCH SAUCE
• 2200 •

RIBEYE STEAK
3A 100 GP
• 1500 •

CHICKEN WITH SPELT
AND PORCINI MUSHROOMS
• 1100 •

Avocado with stracciatella
and lime sauce
- 1100 -

Beef tartar
with french fries
- 950 -

Sea scallop
crudo
- 850 -

Fried camamber
with pear and pecan
- 950 -

Beef
carpaccio
- 950 -

DUCK BREAST
WITH CELERY TERRINE
• 950 •

BEEF BOURGUIGNON
WITH VEAL CHEEKS
• 1250 •

STUFFED DUCK
AND FOIE-GRAS
• 1150 •

PASTA
WITH STEWED LAMB
• 950 •

*Viande
et
volaille*

MARbled
BEEF STROGANOFF
WITH PORCINI MUSHROOMS
• 1800 •

FILET MIGNON
3A 100 GP
• 1600 •

BULL NECK TERRINE
WITH BAKED VEGETABLES CREAM
• 950 •

Poisson

FISH
- AND -
SEAFOOD

et fruits de mer

PIE
WITH RAPANA
AND PORCINI MUSHROOMS
- 950 -

PROVENCE STYLE
SEA BASS
- 1850 -

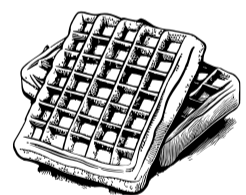
BLACK COD
WITH
BRUSSELS SPROUTS
- 1450 -

SCALLOPS
WITH PARMANTIER
AND PORCINI MUSHROOMS
- 1250 -

SQUID WITH
MASHED POTATOES AND WASABI
- 950 -

FRIED SHRIMPS
WITH LIME
AND CRAB OIL
- 1500 -

- WAFFLES -
BELGIUM



with red caviar
- 1450 -
with black caviar
- 3900 -

WEB MENU



DRINKS

ON THE OTHER
SIDE

