

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  
- 290 -

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 TOURNEOS  
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  
PER 100 G  
• 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 camembert  
with pear and pecans  
- 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 •

MARBLED  
BEEF STROGANOFF  
WITH PORCINI MUSHROOMS  
• 1800 •

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 -

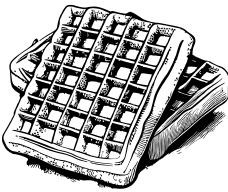
BLACK COD  
WITH  
BRUSSELS SPROUTS  
- 1450 -

SCALLOPS  
WITH PARMENTIER  
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



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<br>LEMON PIE<br>- 450 -       | NON - ALCOHOLIC | VIRGIN<br>GIMLET<br>- 450 -         |
| HUGO<br>DE VALENSOLE<br>- 750 -      | APÉRITIF        | ADONIS<br>DE CHARENTE<br>- 850 -    |
| VILANDRY<br>LUCIEN GAUDIN<br>- 950 - | DIGESTIF        | SIDECAR<br>DE MARTINIQUE<br>- 690 - |
| BRETAGNE<br>RASPBERRY PIE<br>- 690 - | ACCOMPANIMENT   | CALAIS<br>COSMOPOLITAN<br>- 690 -   |
| GIMLET<br>DE BELLEVILLE<br>- 750 -   |                 |                                     |

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 -

WINE

BY THE GLASS

WHITE WINE

Riesling 'Deja Vu'  
**Lefkadia**  
Krasnodar Territory, Russia  
- 650 -

Muscadet  
**Domaine Ollivier Freres**  
Loire, France  
- 750 -

**Adega Guimarães**  
Vinho Verde, Portugal  
- 850 -

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 -

SPARKLING WINE

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

Cava Brut Rosé **Torre Oria**  
Valencia, Spain  
- 790 -

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

Champagne 'Cuvée Pétronille' Brut  
**Alain Bailly**  
- 1950 -

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

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

ROSE WINE

RED WINE

Shiraz  
**Robertson Winery**  
Western Cape, South Africa  
- 650 -

La Sittelle Rouge  
**Les Celliers Jean d'Alibert**  
Languedoc-Roussillon, France  
- 750 -

Pinot Noir  
**Amodo**  
Lombardy, Italy  
- 850 -

Malbec  
**Alamos**  
Mendoza, Argentina  
- 890 -

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

Pinot Noir  
**Domaine Lacour**  
Bourgogne, France  
- 1850 -