

SALADS

NICOISE
- 1250 -

FARM SALAD
WITH TOMATOES
AND FETA CHEESE
- 1250 -

SALAD WITH ARUGULA
AND PEAR
- 850 -

GREEN SALAD
WITH CHICKEN
- 900 -

SOUPS

Onion soup
- 850 -

Chicken broth
with wontons
- 550 -

Bisque with
smoked trout
ravioli
- 750 -

VEGETABLES

Legumes

CHANTERELLES
WITH BAKED POTATOES
AND GORGONZOLA CHEESE
- 1450 -

RATATOUILLE
WITH FETA CHEESE
- 650 -

POTATO GRATIN
WITH CHANTERELLES /
WITH MORTADELLA
AND PARMESAN
- 850 / 750 -

BAGUETTE WITH BUTTER
- 350 -

FRANTSUZA
BISTROT



Saint-Petersbourg



APPETIZES

Chicken liver pate
with prunes
- 650 -

Avocado with stracciatella
and lime sauce
- 1100 -

Gougères
with crab and avocado
- 1200 -

Beef tartar
with french fries
- 950 -

Foie gras pate with
white wine
- 1250 -

Sea scallop
crudo
- 950 -

French meat
terraine
- 650 -

Fried camembert
with pear and pecans
- 950 -

Green olive
tapenade
- 490 -

Beef
carpaccio
- 950 -

PLEASE,
LET US KNOW
IF YOU HAVE
ANY
FOOD ALLERGIES

MEAT
AND POULTRY

STEAK TOURNEOS
WITH TRUFFLE SAUCE
• 2800 •

DUCK BREAST
WITH CELERY TERRINE
• 950 •

DUCK LEG CONFIT
WITH CHEESE POLENTA
• 1100 •

BEEF BOURGUIGNON
WITH VEAL CHEEKS
• 1350 •

RAVIOLI
WITH RABBIT AND SAGE
• 950 •

STUFFED DUCK
AND FOIE-GRAS
• 1150 •

FOIE-GRAS
WITH FRENCH SAUCE
• 2200 •

PASTA
WITH STEWED LAMB
• 950 •

RIBEYE STEAK
PER 100 G
• 1500 •

MARbled
BEEF STROGANOFF
WITH PORCINI MUSHROOMS
• 1800 •

FILET MIGNON
PER 100 G
• 1600 •

CHICKEN WITH SPELT
AND PORCINI MUSHROOMS
• 1100 •

BULL NECK TERRINE
WITH BAKED VEGETABLES CREAM
• 950 •

Poisson

FISH
- AND -
SEAFOOD

et fruits de mer

PIE
WITH RAPANA
AND PORCINI MUSHROOMS
- 950 -

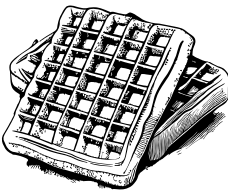
PROVENCE STYLE
SEA BASS
- 1850 -

GRILLED STOUT
WITH
GORGONZOLA SAUCE
- 1250 -

SCALLOPS
WITH PARMENTIER
AND PORCINI MUSHROOMS
- 1350 -

SQUID WITH MASHED
POTATOES AND WASABI
- 950 -

- WAFFLES -
BELGIUM



with red caviar
- 1450 -

with black caviar
- 3900 -

WEB MENU



DRINKS

ON THE OTHER
SIDE



Cidre CIDER

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 -

Assam tea with raspberry and mint
- 650 -

COFFEE

ESPRESSO / AMERICANO
- 300 -

FLAT WHITE LATTE CAPPUCCINO
- 400 - - 450 - - 350 -

ALMOND, COCONUT, LACTOSE-FREE MILK
+ 90

ICED COFFEE

Espresso tonic
lenongrass / kaffir lime
- 550 -

Iced Latte
- 550 -



Saint-Petersbourg

FRANTSUZA BISTROT

Cocktails

APÉRITIF

HUGO
ROUGE
- 750 -

FRENCH
52
- 750 -

ADONIS
DE CHARENTE
- 850 -

DIGESTIF

PROVENCE
PEACH NEGRONI
- 950 -

SIDECAR
DE MARTINIQUE
- 690 -

NON - ALCOHOLIC

VIRGIN
BERRY PIE
- 450 -

VIRGIN
GIMLET
- 450 -

ACCOMPANIMENT

MARTINIQUE
DAIQUIRI
- 750 -

FLOWER
BRAMBLE
- 750 -

BRETAGNE
RASPBERRY PIE
- 690 -

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 /
LAVANDER-ROSE / ALOE-SAGE
350 ML - 390

ORANGE JUICE
300 ML - 490

EVERVESS TONIC
250 ML - 450

SAINT-GERON
750 ML - 1450
KRASOTA WATER
330 / 750 ML - 100 / 150

TEA

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

WINE BY GLASS

Peremena White
Kuban, Russia
- 750 -

IN SEPTEMBER, OUR RESTAURANT OF CONTEMPORARY RUSSIAN CUISINE
'PEREMENA' OPENS ITS DOORS, AND WE ARE EXCITED
TO SHARE WITH YOU A WINE SPECIALLY CRAFTED FOR US BY THE BOURGNIER WINERY

Peremena Red
Kuban, Russia
- 750 -

WHITE WINE

Adega Guimarães
Vinho Verde, Portugal
- 690 -

Muscadet
Domaine Ollivier Freres
Loire, France
- 790 -

Riesling
Topf
Niederösterreich, Austria
- 890 -

Chardonnay 'Tradition'
Domaine Coste Rouse
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
- 890 -

Cava Brut Rosé Torre Oria
Valencia, Spain
- 790 -

Crémant de Bordeaux Brut
Haut-Mouleyre
Bordeaux, France
- 990 -

Champagne 'Cuvée Pétronille' Brut
Alain Bailly
- 1950 -

Rosé 'Art Collection'
Gurpegui
Extremadura, Spain
- 750 -

Sauternes
Château Villefranche
Bordeaux, France 50 ML
- 850 -

ROSE WINE

Shiraz
Robertson Winery
Western Cape, South Africa
- 690 -

La Sittelle Rouge
Les Celliers Jean d'Alibert
Languedoc-Roussillon, France
- 790 -

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 -

RED WINE