

BREAKFAST

Omelette with mortadella
- 750 -

Protein omelette with avocado and tomato salsa
- 950 -

Potato gratin with mortadella and parmesan
- 750 -

Hash brown with jambon ham and mushrooms
- 750 -

French meat terrine
- 650 -

Farm salad with tomatoes and feta cheese
- 1250 -

Avocado salad with stracciatella
- 1100 -

Poached egg with duck steak and parmesan
- 850 -

Grilled cheese with stewed beef
- 850 -

Gougères with crab and avocado
- 1200 -

Signature
- BY -

FRANTSUZA BISTROT



SCRAMBLE WITH FOIE GRAS AND BLACK TRUFFLE
- 2250 -

** at your choice we can also prepare an omelette or scrambled eggs of 3 eggs*

MARTINI ANTIPASTI SET
- 990 -

*Grilled cheese with stewed beef.
Perfect in combination with Martini Fiero & Tonic*

PLEASE,
LET US KNOW
IF YOU HAVE ANY
FOOD ALLERGIES

Fried eggs with morels and parmesan sauce
- 850 -

Shakshuka with avocado and olives
- 850 -

Quiche Lorraine of the day
- 850 -

SCRAMBLE
- with squid and romaine lettuce - 850 -
- with parma and rilette sauce - 1100 -

PORRIDGE
- Rice porridge with mango (on coconut milk + 90 rub) - 650 -
- Oatmeal with milk - 290 -
- Corn porridge with raspberry jam and stracciatella - 550 -

WITH SMOKED SALMON
- 1350 -

WITH RED CAVIAR
- 1450 -

WAFFLES
- BELGIUM -

WITH BLACK CAVIAR
- 3900 -

WITH PASTRAMI
- 950 -



WEB MENU

DESSERTS

Galette des rois
- 650 -

Basque Cheesecake with banana
- 650 -

Granola with yuzu and grapefruit
- 590 -

Pavlova with pear and passion fruit
- 650 -

DRINKS

COFFEE

- Filter
Ethiopia Kebede Tesiso
Blueberry, peach, orange, red tea
- 270 -
- Espresso / Americano
- 300 -
- Cappuccino
- 350 -
- Latte
- 450 -
- Raf
- 590 -
- Orange raf
- 650 -
- Matcha-Latte
- 450 -
- Cacao
*(on coconut/
almond milk + 90)*
- 450 -
- Hot chocolate
- 380 -
*Almond, coconut milk
+ 90*

ICED COFFEE

- Espresso tonic
lemongrass/kaffir lime
- 550 -
- Iced Latte
- 550 -

- BY -

FRANTSUZA BISTROT

Bubbles

SPARKLING WINE

FOR BREAKFAST

CAVA
BRUT ROSÉ TORRE ORIA
VALENCIA, SPAIN
- 790 -

CRÉMANT DE BORDEAUX BRUT
HAUT-MOULEYRE
BORDEAUX, FRANCE
- 990 -

CHAMPAGNE
'CUVÉE PÉTRONILLE'
BRUT
ALAIN BAILLY
- 1950 -

TEA

- Assam, Earl Grey,
Jasmine, Chamomile,
Sencha, Lemon
verbena
- 550 -
- Floral
- 650 -
- Assam with raspberry
and mint
- 650 -
- Tea with jasmine
and ginger
- 650 -

FRESHLY SQUEEZED JUICES

- ORANGE JUICE
- 490 -
- APPLE / ORANGE / PINEAPPLE
- 490 -
- APPLE / CELERY /
CARROT
- 450 -
- ORANGE / CARROT /
LEMON
- 450 -
- CARROT / BEETROOT /
GINGER
- 450 -

COCKTAILS

APÉRITIF

- Hugo Rouge
- 750 -
- Adonis De Charente
- 850 -
- French 52
- 750 -

NON - ALCOHOLIC

- Virgin Gimlet
- 450 -
- Virgin Berry Pie
- 450 -
- DIGESTIF
- Provence Peach Negroni
- 950 -
- Sidecar De Martinique
- 690 -

ACCOMPANIMENT

- Bretagne Raspberry Pie
- 690 -
- Martinique Daiquiri
- 750 -
- Flower Bramble
- 750 -