

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

Croissant
with vanilla butter
- 450 -

Croissant
with lemon curd
- 650 -

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 LIMOUX BRUT 'N°88'
PAUL G. VALENTIN
LANGUEDOC-ROUSSILLON, FRANCE
- 1100 -

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 -

Vrille De Sauge
- 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 -