

BREAKFAST

Omelette with
mortadella

- 750 -

Omelette with crab
- 1350 -

Protein omelette with avocado
and tomato salsa
- 850 -

Potato gratin with
mortadella and parmesan
- 750 -

Hash brown with jambon ham
and mushrooms
- 650 -

French meat terrine
- 650 -

Salad with tomatoes and fennel
- 850 -

Avocado salad
with stracciatella
- 1100 -

Poached egg with duck steak
and parmesan
- 850 -

Croque Monsieur with cheddar
and mozzarella cheese
- 690 -

Grilled cheese with
stewed beef
- 790 -

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 -

*Croque Monsieur with cheddar
and mozzarella cheese. 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
- 750 -

with salmon
- 950 -

with parma and rilette sauce
- 1100 -

- **PORRIDGE** -

Rice porridge
with mango
(on coconut milk + 90 rub)
- 650 -

Oatmeal with milk
- 290 -

Corn porridge with
cherries
and stracciatella
- 550 -

WITH SMOKED SALMON
- 1350 -

WITH RED CAVIAR
- 1450 -

- **WAFFLES** -
BELGIUM

WITH BLACK CAVIAR
- 3900 -

WITH BRISKET
- 950 -



WEB MENU

Croissant
with vanilla butter
- 450 -

Croissant
with lemon curd
- 650 -

DESSERTS

Galette des rois
- 650 -

Casserole with blueberry
jam and whipped sour cream
- 650 -

Granola with coconut
yogurt and pineapple
- 550 -

Pavlova with pear
and passion fruit
- 650 -

DRINKS

- COFFEE -

Filter
Ethiopia Kebede Tesiso
Blueberry, peach, orange,
red tea
- 270 -

ЭспрессоEspresso
- 300 -

Americano
- 300 -

Cappuccino
- 350 -

Latte
- 450 -

Raf
- 450 -

Matcha-Latte
- 450 -

Cacao
*(on coconut/
almond milk + 90)*
- 450 -

Hot chocolate
- 380 -

*Almond,
coconut milk
+ 90*

- BY -

FRANTSUZA BISTROT

Bubbles

SPARKLING WINE

- FOR - BREAKFAST

CAVA
BRUT ROSÉ TORRE ORIA
VALENCIA, SPAIN
- 790 -

CRÉMANT DE LIMOUX
BRUT ALBERT DOULET
LANGUEDOC, 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 /
GRAPEFRUIT JUICE
- 490 -

APPLE / CELERY /
CARROT
- 450 -

ORANGE / CARROT /
LEMON
- 450 -

CARROT / BEETROOT /
GINGER
- 450 -

COCKTAILS

NON - ALCOHOLIC

Virgin Lemon Pie
- 450 -

Virgin Gimlet
- 450 -

Hugo De Valensole
- 750 -

APÉRITIF

Adonis De Charente
- 850 -

Vilandry Lucien Gaudin
- 950 -

DIGESTIF

Sidecar De Martinique
- 690 -

Gimlet De Belleville
- 750 -

Bretagne Raspberry Pie
- 690 -

Calais Cosmopolitan
- 690 -

ACCOMPANIMENT