



Pastis

BISTRO FRANCAIS

*What happens in Pastis
stays in Pastis*

Pastis

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APERERO / SNACKS

- | | |
|-----------------------------|------------------------------|
| Cold cut platter \$238 | Croque monsieur \$118 |
| Cheese platter \$198 | Croque madame \$128 |
| Mixed combo platter \$298 | Deep fried calamaris \$108 |
| Padròn peppers \$78 | French fries \$48 |

STARTERS

- Onion soup | \$98**
classic French onion soup
- Goat cheese salad | \$138**
w/ bell pepper confit, walnut & bacon
- Chicken cesar salad | \$138**
w/ bacon, croutons & anchovy dressing
- Snails | \$108**
w/ garlic butter sauce
- Quiche Lorraine | \$128**
w/ green salad

MAINS

- Duck confit | \$228**
w/ mashed potatoes & baby carrots
- Chicken cordon bleu | \$218**
w/ salad & fries
- Panfried seabass | \$228**
w/ ratatouille
- Sirloin steak | \$368**
w/ fries & pepper sauce
- Tagliatelle parmesan | \$148**
w/ parmesan & cream sauce
- Beef tartare | \$208**
w/ fries & salad

DESSERTS

- Chocolate mousse | \$68**
- Crème brûlée | \$78**

SET LUNCH

Monday to Friday | 11.30AM to 3PM

From \$148
Ask our staff

- 2 courses set**
starter + main **OR** main + dessert
- 3 courses set**
starter + main + dessert

Add House Wine | \$40
Add Tea/ Coffee | \$15

+ 10% service charge

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Les bons vins font les bonnes cuites

CHAMPAGNE & SPARKLING

	Gls	Btl
Procecco Chiaro	\$90	\$450
Veuve Clicquot	\$168	\$780
Bollinger Special Cuvée	\$850	
Ruinart Blanc de Blancs	\$1150	
Dom Pérignon	\$2288	

WHITE

	Gls	Btl
Sauvignon Blanc, Paul Mas, Dmne d'Astruc - Languedoc	\$70	\$350
Chardonnay, Camille de Labrie, Ch. de Labrie - Bordeaux	\$85	\$425
Viognier "Les Vignes d'à Côté", Yves Cuilleron - Rhône	\$100	\$498
Bourgogne Aligoté Domaine Bouchard A&F - Bourgogne	\$110	\$540
Riesling Domaine Léon Beyer 2018 - Alsace	\$580	
Sancerre Domaine Crochet 2021 - Loire	\$600	
Saumur Blanc, Domaine Guiberteau 2018 - Loire	\$640	
Stella Solare, Château Croix de Labrie 2019 - Bordeaux	\$880	
Condrieu "La Petite Côte", Yves Cuilleron 2019 - Rhône	\$918	

ROSÉ

	Gls	Btl
Rosé, Paul Mas, Dmne d'Astruc - Languedoc	\$70	\$350
Whispering Angel, Ch. d'Esclans - Côtes de Provence	\$115	\$575
Château Minuty Rosé et Or - Côtes de Provence	\$130	\$648

RED

	Gls	Btl
Malbec, Paul Mas, Domaine d'Astruc - Languedoc	\$70	\$350
Syrah "Les Vignes d'à Côté", Yves Cuilleron	\$85	\$425
Château Haut Selves, Graves - Bordeaux	\$110	\$540
Pinot Noir, Domaine Bouchard A&F - Bourgogne	\$120	\$600
Domaine Les Creisses 2018 - IGP Herault	\$618	
Saumur, Domaine Guiberteau 2018 - Loire	\$620	
Château Citran, Haut-Medoc 2016 - Bordeaux	\$650	
Clos Floridène, Graves 2017 - Bordeaux	\$680	
Saint Joseph "Cavanos", Yves Cuilleron 2019 - Rhône	\$688	
Cornas, Alain Verset 2015 - Rhône	\$708	
Côte rotie "Champin le Seigneur", JM Gerin 2019 - Rhône	\$988	

Enjoying your wine ? Fancy it at home too?

Visit our online wine shop, frenchflair.hk for a huge variety of delicious wines at great prices



SPIRITS

ANIS / VERMOUTH / SPIRIT

Ricard	\$50 Small \$70 Big
Campari, Martini,	\$70
Bailey's, Sambuca, Amaretto Disaronno	\$70

WHISKY

Johnnie Walker Black Label (pouring)	\$80
Jack Daniel's	\$90
The Macallan 12' (Sherry Oak)	\$140
Glenmorangie Original	\$160

VODKA

Smirnoff (pouring)	\$80
Belvedere	\$110

GIN

Gordon Gin (pouring)	\$80
Tanqueray	\$110
Hendrick's	\$120

RUM

Ron Pompero (pouring)	\$70
Zacapa 23'	\$110

TEQUILA

Casamigo Blanco (pouring)	\$90
Reserva de la Familia- Jose	\$350

COGNAC / EAU DE VIE / PORT

Calvados Michel Huard Hors d'Age	\$120
Cognac Godet VSOP Original	\$120
Poire Williams	\$130
Armagnac Joy VSOP	\$150
Armagnac Joy XO Extra	\$210

BEER

Peroni - Bottle - Italy	\$60
Stella - 40 cl Pint - Belgium	\$70
La Chouffe - Bottle - Belgium	\$80

SODA & WATER

Coca Cola, Coke Zero, 7Up	\$30
Tonic water, Soda water	\$30
Panna Still 50cl	\$40
San Pellegrino 50cl	\$40

JUICE & COFFEE

Orange, Apple, Tomato juice	\$40
Camomille. Earl Grey, Green Tea, Peppermint	\$40
Ristretto. Macchiato	\$30
Latte, Cappuccino	\$35

+ 10% service charge