

Pastis

BISTRO FRANCAIS

SHARING

☒ Calamari	\$98
☒ Croque monsieur / madame	\$118 / \$128
☒ Assortiment of charcuterie	\$238
☒ Assortiment of charcuterie & fromage	\$298
☒ Onion rings	\$68
☒ Tartare on toast	\$148
☒ Burrata on toast	\$148



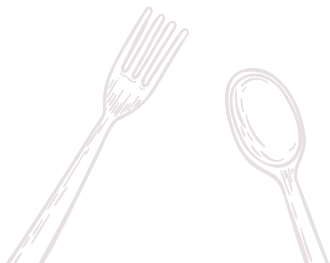
STARTERS

Soup of the day	\$88
Quiche of the Day	\$148
Goat's cheese salad w/ bell pepper confit & bacon	\$138
Chicken ceasar salad w/ bacon, croutons & anchovy	\$138
☒ Burrata, tomates & basilic 150g	\$148



PASTA

Pasta of the day	\$148
Fresh tagliatelle w/ parmesan & cream sauce	\$148



MAINS

Fish of the day	Market price
☒ Confit canard w/ roasted potatoes	\$228
☒ Poulet cordon bleu w/ fries & salad	\$198
Pan fried salmon, ratatouille & virgin dressing	\$198
Steak tartare w/ fries & salad	\$198
Hanger steak (180g) w/ french fries or salad	\$228

DESSERTS

Dessert of the day	\$88
Tarte au citron	\$88
Mousse au chocolat	\$88
Fromages français (3)	\$168



SET LUNCH

2 courses (soup / salad + pasta / quiche)	\$168
2 courses (soup / salad + fish)	\$198
2 courses (soup / salad + meat)	\$228
Dessert of the day	\$58
Cheese platter	+\$50
Tea / Coffee	+\$10

☒ NOT INCLUDED IN SET LUNCH

SPIRITS

Anises/Vermouth/Spirits

Ricard	Gls	\$70
Campari, Martini		\$70
Bailey's, Sambuca, Amaretto Disaronno		\$70

Whiskies

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		\$180
Cognac Godet VSOP Origina		\$120
Poire Williams		\$130
Armagnac joy VSOP		\$150
Armagnac Joy XO Extra		\$210

Beer

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

Sodas & Water

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

Fruit Juice / Coffee

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

CHAMPAGNE

	Gls	Btl
Prosecco Chiaro	\$90	\$450
Veuve Clicquot	\$168	\$780
Bollinger Special Cuvée		\$850
Ruinart Blanc de Blancs		\$1150
Dom Perignon 2010		\$2288

WHITE WINE

Sauvignon Blanc, Paul Mas, Domaine d'Astruc - Languedoc	\$70	\$350
Camille de Labrie, Château de Labrie, Chardonnay 2019 - Bordeaux	\$85	\$425
Viognier "Les Vignes d'a Cote", Yves Cuilleron 2019 - Rhône	\$100	\$498
Saint Véran, Domaine Perraud 2020 - Bourgogne	\$120	\$598
Sancerre Domaine Guirault 2019 - Loire		\$650
Condrieu "La Petite Côte", Yves Cuilleron 2019 - Rhône		\$918

ROSÉ

Rosé, Paul Mas, Domaine d'Astruc 2019 - Languedoc	\$70	\$350
Whispering Angel, Château d'Esclans 2019 - Côtes de Provence	\$115	\$575
Château Minuty Rosé et Or 2019 - Côtes de Provence	\$130	\$648

RED WINE

Malbec, Paul Mas, Domaine d'Astruc 2020 - Languedoc	\$70	\$350
Syrah "Les Vignes d'a Cote", Yves Cuilleron 2019 - Rhône	\$85	\$425
Château Haut Selve, Graves 2018 - Bordeaux	\$110	\$540
Mercurey, Domaine Roux 2020 - Bourgogne	\$120	\$600
Domaine des Creisses, VdP des Creisses 2017 - IGP Herault		\$618
Saumur, Domaine Guiberteau 2018 - Loir		\$620
Santenay, Domaine Roux 2020 - Bourgogne		\$660
Saint-Joseph "Cavanos", Yves Cuilleron 2018 - Rhône		\$688
Cornas, Alain Verset 2015 - Rhône		\$708
Côte Rotie "Champion le Seigneur", JM Gerin 2018 - Rhône		\$988