



# LE BISTRO

by Salmontini



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*Salmontini is not just about smoked salmon, it's a family, a philosophy, a feeling. We are passionate about bringing food and people together in every way.*

*"Le Bistro" is not just another dining destination; we are a part of the neighbourhood, where stories unfold, and memories are crafted.*

*Place the dishes in the middle and let the ingredients take you on a culinary journey.*



## THE CLASSICS

<b>ESPRESSO</b>	20
<b>DOUBLE ESPRESSO</b>	24
<b>CAPPUCCINO</b>	24
<b>CAFFE LATTE</b>	24
<b>AMERICANO</b>	24
<b>MACCHIATO</b>	20
<b>DOUBLE MACCHIATO</b>	24
<b>SPANISH LATTE</b>	26
<b>CORTADO</b>	24
<b>FLAT WHITE</b>	24

## TEA COLLECTION

<b>BLACK TEAS</b>	20
EARL GREY	
ENGLISH BREAKFAST	
<b>GREEN TEAS</b>	20
ROSE A PARIS	
JASMIN	
<b>HERBAL TEAS</b>	22
MENTHE POIVRÉE	
PROVENCE CARCADET	
CAMOMILLE	
GINGER SPICED TEA	
<b>ICED TEA</b>	20
LEMON	
PEACH	

## MILK SHAKES

<b>VANILLA</b>	27
<b>CHOCOLATE</b>	27
<b>AVOCADO</b>	34

**FRESH JUICES**

<b>ORANGE</b>	20
<b>PINEAPPLE</b>	20
<b>CARROT</b>	20
<b>WATERMELON</b>	20

**HEALTHY SMOOTHIES**

<b>ENZYME COOLER</b>	28
<i>Fresh pineapple, lemon juice, ginger and mint.</i>	
<b>GREEN DETOX</b>	28
<i>Celery, apple juice, cucumber juice, ginger, and a splash of lemon.</i>	
<b>ORANGE BLOSSOM</b>	28
<i>Fresh orange, ginger and carrot juice with a hint of turmeric powder.</i>	
<b>BERRY CHARGE</b>	35
<i>Banana, orange juice, coconut milk, raspberries, honey, and a touch of grated coconut.</i>	

**MOCKTAILS**

<b>PINK LADY</b>	28
<i>Ginger, peach purée, soda, lemon juice, sugar syrup, and pineapple juice.</i>	
<b>MANGO TANGO</b>	35
<i>Mango purée, peach purée, orange juice, fresh cream, and almond milk.</i>	
<b>HELLO BEAUTIFUL</b>	28
<i>Coconut milk, grenadine, condensed milk, raspberries, and coconut syrup.</i>	
<b>VIRGIN MOJITO</b>	20
<i>Choose from Classic, Strawberry or Passionfruit</i>	
<b>LEMONADE</b>	20
<i>Choose from Classic, Mint or Pink</i>	

**WATER & SOFT DRINKS**

<b>ACQUA PANNA</b>	16   24
<b>SAN PELLEGRINO</b>	16   24
<b>SOFT DRINKS</b>	12
<i>(Coke, Coke Light, Coke Zero, Sprite, Fanta, Ginger Ale, Soda Water)</i>	



*Curated for Generations...*

## CLASSIC EGG SELECTIONS

### OUR EGGS ANY STYLE 45

Your choice of eggs with baby potatoes, mixed lettuce, and cherry tomatoes, finished with a zesty lemon dressing.

### CHORIZO EGGS 55

Slow-cooked chorizo with poached eggs, creamy labneh, avocado, and a sprinkle of mixed nuts.

### SHAKSHUKA 38

Poached eggs in a spiced cherry tomato sauce, topped with beef bacon, creamy feta mousse, and a sprinkle of mixed nuts.

## MORNING ADD-ONS

### CHEESE 15

### AVOCADO 20

### CREAMY SPINACH 20

### GRILLED ASPARAGUS 20

### SAUTÉED MUSHROOM 20

### TRADITIONAL LIGHT 35

### SMOKED SALMON

## MORNING INDULGENCE

### CHOCOLATE PANCAKES 40

Fluffy pancakes with chocolate mousse, berry jus compote, and drizzled with chocolate sauce.

### FRENCH TOAST 42

Banana brûlée, grilled peaches, salted caramel sauce, and a medley of fresh berries.

## FRESHLY BAKED CROISSANTS

### SMOKED SALMON 58

### PLAIN 20

### ZAATAR 20

### ALMOND 20

### PAIN AU CHOCOLAT 20

## TANTALIZING TOAST

### FRESH SEASONED 38

### AVOCADO TOAST

Sourdough toast layered with rich guacamole, topped with crisp pickled radish and crunchy mixed nuts, served with a vibrant arugula and spinach salad on the side.



### SMOKED SALMON 65

### & AVOCADO TOAST

Sourdough toast spread with creamy guacamole, crowned with delicate slices of lightly smoked salmon and a perfectly poached egg. Finished with a sprinkle of mixed nuts and accompanied by a crisp arugula and spinach salad.

## BENEDICT SPECIALTIES

### EGGS FLORENTINE 38

Poached eggs on an English muffin with sautéed kale and vine-ripened cherry tomatoes, finished with hollandaise sauce.

### EGGS ROYALE 68

Poached eggs on an English muffin with lightly smoked salmon and sautéed spinach, topped with hollandaise sauce, served with a side salad of arugula, cherry tomatoes, and asparagus.



### THE SALMONTINI 115

### BENEDICT

Poached eggs with a trio of wood-smoked, lightly smoked, and roasted salmon, served over creamy spinach and shaved fennel, topped with mustard hollandaise.

### WILD MUSHROOM 55

### BENEDICT

Poached eggs over sautéed wild mushrooms, topped with parmesan cheese, fried sage, and creamy hollandaise.




*Your Neighbourhood Food Movement...*




## EXCLUSIVE SALMON SELECTION

**SALMON RILLETTES** 🌿 🍷 68  
Our 20-year-old signature recipe.

 **HEART OF SMOKED SALMON** 🍷 138  
Experience a luxurious center-cut fillet of smoked salmon, paired with creamy cheese, zesty lime, vibrant red currants, and fresh chives.

**SALMON TARTARE** 🌿 🍷 96  
Exquisite, finely diced lightly smoked salmon, prepared using our 23-year-old recipe, delicately infused with fresh herbs and citrus.

**TRADITIONAL SALMON SALAD** 98  
Hand-sliced oak-smoked salmon, served over fresh lettuce, finished with a touch of balsamic elegance.

 **THE BISTRO PLATE** 🍷 129  
A curated selection for one, showcasing creamy rilette, hand-carved smoked salmon, tender salmon fillet, and delicately seasoned tartare.



## OUR SOUPS

**MISO SOUP** 30  
Delicate Japanese miso soup with wakame seaweed and tofu.

**SHRIMP BISQUE** 🍷 🌿 🍷 45  
With poached shrimps, crème fraîche and chives.

## SALADS & STARTERS

**EDAMAME** 🍷 30  
Tender Japanese soybeans, served with your choice of lightly salted or spiced.

**HEIRLOOM TOMATO & BURRATA SALAD** 🍷 🍷 95  
Creamy burrata served with heirloom tomatoes, fresh basil, and a touch of balsamic.


**LENTIL DU PUY & ROCCA SALAD** 🍷 58  
Earthy French lentils tossed with arugula, cherry tomatoes, and pickled onions, finished with a drizzle of balsamic vinaigrette.

**CAESAR SALAD** 🍷 🌿 🍷 65  
Crisp romaine, enveloped in our signature Caesar dressing, finished with shavings of aged Parmesan and toasted croutons. Add prawns (S) (+30) or grilled chicken (+20)

**“SALADE DE BOEUF”** 🍷 🍷 120  
Marinated grilled beef tenderloin, baby lettuce, fresh tomatoes, roquefort cheese, candied walnuts and pumpkin seeds.

**FRESH CRAB MEAT SALAD** 🍷 125  
Mixed lettuce, green apples, mango, Orange, lemon grass dressing.

**SEAWEED SALAD** 🌿 45  
A vibrant mix of fresh seaweed, avocado, green apple, and mixed lettuce, dressed in roasted sesame vinaigrette.

 **SPICY CRISPY SALMON SALAD** 🌿 🍷 90  
Diced salmon with crisp lettuce and crunchy tempura crumbs, finished with a bold spicy Japanese mayo.

**NIÇOISE SALAD (CHOICE OF SALMON OR TUNA)** 95  
paired with crisp green beans, baby potatoes, soft-boiled egg, and a luscious Niçoise dressing.

**SPICY CRISPY TUNA SALAD** 🌿 🍷 90  
Diced tuna, served on a bed of fresh greens, with crispy tempura crumbs and a kick of creamy, zesty Japanese mayo.



*Lovingly Sourced & Served...*

## NIGIRI (2 pieces)

SHAKE - SALMON	28
MAGURO - TUNA	30
HAMACHI - YELLOW TAIL	28
EBI - SHRIMP 🦞	26
KANI - CRABSTICK 🦞 🌿	24
UNAGI - EEL	34
TAKO - OCTOPUS	28

## SASHIMI (3 pieces)

SHAKE - SALMON	38
MAGURO - TUNA	42
HAMACHI - YELLOW TAIL	42
EBI - SHRIMP 🦞	32
KANI - CRABSTICK 🦞 🌿	28
TAKO - OCTOPUS	38

## MAKI ROLLS

(8 pieces)

 CALIFORNIA CRISPY 🦞 🌿 54 <i>Avocado, cucumber, crab, and tempura crumbs.</i>
SHRIMP TEMPURA MAKI 🦞 🌿 56 <i>Tempura shrimp, cucumber, and crispy crumbs.</i>
CALIFORNIA MAKI 🦞 🌿 56 <i>Lettuce, avocado, crab, and tobiko.</i>
TUNA MAKI 🌿 64 <i>Plain or Spicy.</i>
SALMON MAKI 🌿 52 <i>Plain or Spicy.</i>
KATSUOBUSHI MAKI 🌿 🍶 58 <i>Mixed fish topped with shaved bonito flakes.</i>

SALMON SKIN MAKI 🌿 🍶 55 <i>Crispy salmon skin, spicy mayo, and chives.</i>
VOLCANO MAKI 🌿 🍶 62 <i>Cucumber, apple, mango, tobiko and spicy mixed fish.</i>
RAINBOW MAKI 🌿 🦞 62 <i>Cucumber, avocado, crab, grilled unagi, salmon, tuna, and hamachi.</i>
SALMON KORU HOSO MAKI 58 <i>Salmon, avocado, and black sesame.</i>
SMOKED SALMON MAKI 🍶 65 <i>Salmon, avocado, cream cheese and lightly smoked salmon wrap.</i>
SALMON KAWARE 🌿 🦞 62 <i>Salmon, crabsticks, avocado, sprinkled with salmon skin.</i>

## SIGNATURE SUSHI ROLLS

(8 pieces)

FRESH CRABMEAT MAKI 🦞 88 <i>Fresh crab meat, with japanese mayo, mango, avocado, cucumber, chives and tobiko.</i>	 SALMON DELIGHT 🌿 🍶 66 <i>Salmon with spicy japanese mayo, Avocado wrap.</i>
DRAGON MAKI 🦞 🌿 🍶 68 <i>Deep fried tiger prawn, lettuce, avocado wrap served with dragon sauce.</i>	TUNA DYNAMITE ROLL 🌿 🍶 68 <i>Cucumber and eel, wrapped in tuna with spicy Japanese mayo and tobiko.</i>
FLAMING YELLOW 🌿 🍶 70 <i>Salmon, spicy japanese mayo and cucumber topped with seared yellow tail and teriyaki crumbs.</i>	UMI UNAGI ROLL 🌿 64 <i>Eel and avocado topped with a sweet teriyaki sauce and brown sesame.</i>



*A “Oui” Bit of Bistro. A whole Lotta Love...*

**BOWLS & POKE**

**ARCTIC SUNRISE POKE BOWL** 🌱 🍣 68

*Salmon, crab sticks, edamame, mango, and avocado on sushi rice, topped with tobiko, sesame, and passion fruit olive sauce.*

**MISO GLAZED SALMON BOWL** 🌱 65

*Tender miso-marinated salmon on sushi rice, topped with avocado, edamame, cucumber, beansprouts and sweet corn.*

**PONZU SALMON POKE BOWL** 🌱 65

*Salmon, pomegranate, avocado, sweet potato, edamame, and seaweed on sushi rice, finished with zesty wasabi cream.*

**SALMON, CRAB & SEAWEED POKE BOWL** 🍣 🌱 96

*A refreshing blend of salmon, premium crab meat, and marinated seaweed atop sushi rice.*

**SALMON TUNA POKE BOWL** 86

*A vibrant mix of salmon, tuna, seaweed, mango, cucumber, edamame, and avocado on sushi rice, topped with tobiko.*

**COASTAL CATCH POKE BOWL** 🌱 🍣 68

*A coastal-inspired bowl with salmon, tuna, crab meat, red cabbage, avocado, radish, and seaweed on sushi rice, finished with coconut milk and sesame ginger sauce.*

**VEGETERIAN POKE BOWL** 🌱 45

*A vibrant mix of seasonal fresh vegetables served on a bed of sushi rice.*

**KATSU CURRY BOWL** 🍣 🌱 55

*Crispy chicken on sushi rice, topped with a rich Japanese curry sauce, accompanied by a soy-marinated egg, refreshing coleslaw, and golden crispy ratte potatoes.*

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**GOURMET SANDWICHES & BURGERS**

**SALMON BURGER** 🌱 🍣 95

*A juicy salmon patty topped with creamy guacamole, served with golden fries and fresh, crunchy coleslaw.*

**CANADIAN LOBSTER & SHRIMP ROLL** 🍣 🌱 🌱 76

*Canadian lobster and shrimp nestled in a buttery brioche roll, served with a side of fries and a refreshing salad.*

**HOT SMOKED SALMON ROLL** 🌱 🍣 86

*Baked Scottish hot-smoked salmon, topped with lightly spiced Japanese mayo, served in a soft brioche roll with fries and a fresh side salad.*

**CRISPY SEABASS BRIOCHE** 🌱 🍣 79

*Parmesan-crusted seabass paired with fresh baby spinach and creamy remoulade, served on a toasted brioche bun.*

**ANGUS BEEF BURGER** 🌱 🍣 78

*Classic Angus beef patty layered with Monterey Jack cheese, crisp lettuce, fresh tomato, and pickles, served with seasoned fries and creamy coleslaw.*

**PRIME STEAK SANDWICH** 🌱 🍣 95

*Tender sliced striploin with melted Raclette cheese, caramelized onions, and a zesty chimichurri sauce, served on a rustic bun alongside crispy fries.*

**CHICKEN "SCHNITZEL" SANDWICH** 🌱 🍣 62

*Crispy breaded chicken schnitzel topped with arugula, heirloom tomatoes, and a hint of grain mustard cream, served on soft focaccia with a side of pomme frites.*

**SPICY KATSU BURGER** 🍣 🌱 60

*Crispy chicken coated in a bold, spicy glaze, paired with pickled cucumber and drizzled with rich katsu sauce. Served alongside golden fries.*

**KOREAN KATSU BURGER** 🌱 🍣 66

*Crispy chicken layered with creamy Japanese mayo, spicy kimchi, and pickled cucumber, finished with a savory katsu sauce. Served with a side of golden fries.*



*From the Highlands of St. Germain...*

**PLATS PRINCIPAUX**

<p><b>ALASKAN BLACK COD</b> 🍷 🌿 105 <i>Miso-honey glazed Alaskan black cod, served with king oyster mushrooms and finished with a soy glaze.</i></p> <p><b>CHICKEN ESCALOPINE</b> 🍷 🌿 92 <i>Crisp, golden-breaded chicken breast, paired with roasted baby potatoes, peppery arugula, and finished with a luscious tartar sauce.</i></p> <p> <b>ENTRECÔTE ST. GERMAIN DES PRÉS</b> 🍷 🌿 138 <i>Tender 200g Australian Angus beef tenderloin, grilled to your preference, served with velvety herb butter sauce and golden fries.</i></p> <p><b>MISO-MARINATED SALMON PAVÉ</b> 🍷 🌿 95 <i>Miso-glazed salmon, accompanied by crisp broccoli, fine green beans, and earthy oyster mushrooms.</i></p> <p><b>SALMON CAJUN</b> 🌿 95 <i>Oven-baked with bold Cajun spices, served with creamy mashed potatoes, flavorful Sicilian caponata, and grilled asparagus.</i></p>	<p><b>SALMON "EN CROUTE" (WELLINGTON)</b> 🍷 🌿 116 <i>Succulent salmon fillet and creamy rilette encased in golden puff pastry, served with creamed spinach and a velvety beurre blanc.</i></p> <p> <b>EPICUREAN SALMON FILET EXPERIENCE</b> 92 <i>Ask your waiter about this week's Chef-curated Salmon Pavé, featuring our premium salmon with a unique herb-infused twist. Experience a culinary delight crafted to showcase creativity and excellence.</i></p> <p> <b>SEABASS "EN PAPILOTE"</b> 🌿 92 <i>Delicately baked with fresh vegetables and infused with aromatic herb butter, capturing subtle flavors in parchment.</i></p> <p><b>TAGLIATELLE AL PESTO</b> 🍷 🌿 🥥 97 <i>Fresh tagliatelle, tossed in a rich, creamy pesto sauce, complemented by your choice of salmon or succulent shrimps (S).</i></p> <p><b>YELLOW CURRY SHRIMPS</b> 🍷 🌿 🥥 🥜 80 <i>Pan-fried shrimps, Thai peanut and yellow curry sauce, steamed rice.</i></p>
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**SWEET TEMPTATIONS**

<p><b>CARAMELIZED APPLE TART</b> 🍷 🌿 38 <i>Flaky puff pastry topped with caramelized apples, served warm with vanilla bean ice cream.</i></p> <p><b>BASQUE BURNT CHEESECAKE</b> 🍷 🌿 42 <i>A rich, caramelized cheesecake with chocolate ganache and a berry compote.</i></p> <p><b>MOLTEN CHOCOLATE FONDANT</b> 🍷 🌿 38 <i>A warm, rich chocolate cake with a molten center, served with fresh berries and vanilla bean ice cream.</i></p>	<p><b>CHOCOLATE MINI MOU</b> 🌿 25/35 <i>A rich chocolate ice cream layered with cream and chocolate sauce.</i></p> <p><b>CLASSIC CRÈME BRÛLÉE</b> 🌿 35 <i>Silky vanilla custard topped with a golden, caramelized sugar crust.</i></p> <p><b>CHOCOLATE TART</b> 🍷 🌿 35 <i>A rich chocolate tart with Chantilly cream, fresh strawberries, cocoa dust, and chocolate soil.</i></p>
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**RASPBERRY MACARON** 🍷 🌿 🥜 35  
*Delicate raspberry macaron filled with raspberry cream, paired with a mixed berry compote, a dusting of icing sugar, and garnished with fresh berries.*



