

# LE BISTRO

by Salmontini

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

**MOCKTAILS**

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

**WATER & SOFT DRINKS**

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



## 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 SMOKED SALMON 35

## 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 AVOCADO TOAST 38

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 & AVOCADO TOAST 65

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 BENEDICT 115

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 BENEDICT 55

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



**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 fraiche 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.



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



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.





**PLATS PRINCIPAUX**

<p><b>ALASKAN BLACK COD</b> 🍴</p> <p><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> 🍴 🌱</p> <p><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> 🍴 🌱</p> <p><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> 🍴</p> <p><i>Miso-glazed salmon, accompanied by crisp broccoli, fine green beans, and earthy oyster mushrooms.</i></p> <p><b>SALMON CAJUN</b> 🍴</p> <p><i>Oven-baked with bold Cajun spices, served with creamy mashed potatoes, flavorful Sicilian caponata, and grilled asparagus.</i></p>	<p>105</p> <p>92</p> <p>138</p> <p>95</p> <p>95</p>	<p><b>SALMON “EN CROUTE” (WELLINGTON)</b> 🍴 🌱</p> <p><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></p> <p><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 PAPILLOTE”</b> 🍴</p> <p><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> 🍴 🌱 🥥</p> <p><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> 🍴 🌱 🥥 🥜</p> <p><i>Pan-fried shrimps, Thai peanut and yellow curry sauce, steamed rice.</i></p>	<p>116</p> <p>92</p> <p>92</p> <p>97</p> <p>80</p>
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**SWEET TEMPTATIONS**

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

