



LE BISTRO

by Salmontini

THE CLASSICS

ESPRESSO	20
DOUBLE ESPRESSO	24
CAPPUCCINO	24
CAFFE LATTE	24
AMERICANO	24
MACCHIATO	20
DOUBLE MACCHIATO	24
SPANISH LATTE	26
CORTADO	24
FLAT WHITE	24

TEA COLLECTION

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

MILK SHAKES

VANILLA	27
CHOCOLATE	27
AVOCADO	34

FRESH JUICES

ORANGE	20
PINEAPPLE	20
CARROT	20
WATERMELON	20

HEALTHY SMOOTHIES

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

MOCKTAILS

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

WATER & SOFT DRINKS

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



FRESHLY BAKED CROISSANTS


SMOKED SALMON 🍷 🥚 🌱	58
PLAIN 🌱 🥚	20
ZAATAR 🍷 🌱	20
ALMOND 🍷 🥚 🌱	20
PAIN AU CHOCOLAT 🍷 🥚 🌱	30
TRUFFLE EGGS 🍷	60

CLASSIC EGG SELECTIONS

OUR EGGS ANY STYLE 🥚	45
<i>Your choice of eggs with baby potatoes, mixed lettuce, and cherry tomatoes, finished with a zesty lemon dressing.</i>	
CHORIZO EGGS 🍷 🥚	55
<i>Slow-cooked chorizo with poached eggs, creamy labneh, avocado, and a sprinkle of mixed nuts.</i>	

SHAKSHUKA 🍷 🥚 🌱	38
<i>Poached eggs in a spiced cherry tomato sauce, topped with beef bacon, creamy feta mousse, and a sprinkle of mixed nuts.</i>	

BENEDICT SPECIALTIES

 THE SALMONTINI BENEDICT 🍷 🥚	115
<i>Poached eggs with a trio of wood-smoked, lightly smoked, and roasted salmon, served over creamy spinach and shaved fennel, topped with mustard hollandaise.</i>	

WILD MUSHROOM BENEDICT 🍷 🥚	55
<i>Poached eggs over sautéed wild mushrooms, topped with parmesan cheese, fried sage, and creamy hollandaise.</i>	

TANTALIZING TOAST

FRESH SEASONED AVOCADO TOAST 🍷 🌱 🥚 🥑	38
<i>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.</i>	

 SMOKED SALMON & AVOCADO TOAST 🍷 🥚 🥑	65
<i>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.</i>	

FRENCH TOAST 🍷 🥚	42
<i>Banana brûlée, grilled peaches, salted caramel sauce, and a medley of fresh berries.</i>	

MORNING ADD-ONS

EGG	8
CHEESE	8
SAUTÉED MUSHROOM	8
AVOCADO	10
CREAMY SPINACH	10
VEAL BACON	15
GRILLED ASPARAGUS	20
TRADITIONAL LIGHT SMOKED SALMON	30



EXCLUSIVE SALMON SELECTION

SALMON RILLETTES 🌿 🍷

Our 20-year-old signature recipe featuring hand-flaked lightly smoked salmon, crème fraîche, herbs, and citrus zest, served with artisan bread.

68



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.

TRADITIONAL SALMON SALAD 98

Hand-sliced oak-smoked salmon, served over fresh lettuce, finished with a touch of balsamic elegance.

SALMON TARTARE 🌿 🍷

96

Exquisite, finely diced lightly smoked salmon, prepared using our 23-year-old recipe, delicately infused with fresh herbs and citrus.



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

A rich soup featuring tender poached shrimp, a swirl of crème fraîche, and a sprinkle of fresh chives.

VICHYSOISE SOUP 🍷

35

A velvety blend of potatoes and leeks, garnished with crispy potato crisps and savory beef lardons.

SALADS & STARTERS

EDAMAME 🌿

30

Tender Japanese soybeans, served with your choice of lightly salted or spiced.

CAESAR SALAD 🌿 🍷 🍷

65

Crisp romaine, enveloped in our signature Caesar dressing, finished with shavings of aged Parmesan and toasted croutons. Add shrimps (🍷) (+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 95

(CHOICE OF SALMON OR TUNA) 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.

HEIRLOOM TOMATO & BURRATA SALAD 🌿 🍷

88

Creamy burrata served with heirloom tomatoes, fresh basil, and a touch of balsamic.

KANI SALAD 🍷 🌿

44

Shredded crabstick with Japanese mayo, avocado, carrots, cucumber and lettuce.



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>



CARPACCIOS

SALMON CARPACCIO 🍴

Fresh salmon and seabass with orange ponzu, olive oil, fresh herbs, and salmon roe.

60



LE BISTRO'S CARPACCIO 🍴

Seabass, yellow fin tuna, yellow tail, coriander, cherry tomatoes, jalapeno.

80

BOWLS & POKE

ARCTIC SUNRISE

68

POKE BOWL 🍴 🌱 🍤

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

SALMON TUNA POKE BOWL 🍴

86

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

VEGETERIAN POKE BOWL 🌱

45

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



MISO GLAZED SALMON BOWL 🍴 65

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

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.

PONZU SALMON POKE BOWL 🍴 65

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

SALMON, CRAB & SEAWEED 96

POKE BOWL 🍴 🍴

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



GOURMET SANDWICHES & BURGERS

SALMON BURGER 🍴 🍤 95

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



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.

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.

CRISPY SEABASS BRIOCHE 🍴 🍴 79

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



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.

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.



PLATS PRINCIPAUX

ALASKAN BLACK COD 🍴 105
Miso-honey glazed Alaskan black cod, served with king oyster mushrooms and finished with a soy glaze.

CHICKEN ESCALOPINE 🍴 🌱 92
Crisp, golden-breaded chicken breast, paired with roasted baby potatoes, peppery arugula, and finished with a luscious tartar sauce.


 **ENTRECÔTE ST. GERMAIN DES PRÉS** 🍴 🌱 138
Tender 200g Australian Angus beef tenderloin, grilled to your preference, served with velvety herb butter sauce and golden fries.

MISO-MARINATED SALMON PAVÉ 🍴 🌱 95
Miso-glazed salmon, accompanied by crisp broccoli, fine green beans, and earthy oyster mushrooms.

BEEF TENDERLOIN 🍴 120
180g Australian wagyu. béarnaise, jus and pomme purée, grilled broccolini

SALMON "EN CROUTE" (WELLINGTON) 🍴 🌱 116
Succulent salmon fillet and creamy rillette encased in golden puff pastry, served with creamed spinach and a velvety beurre blanc.

 **EPICUREAN SALMON FILET EXPERIENCE** 92
Ask your waiter about this week's Chef-curated Salmon Pavé. Experience a culinary delight crafted to showcase creativity and excellence.

 **SEABASS "EN PAPILOTE"** 🍴 92
Delicately baked with fresh vegetables and infused with aromatic herb butter, capturing subtle flavors in parchment.

TAGLIATELLE AL PESTO 🍴 🌱 🥥 97
Fresh tagliatelle, tossed in a rich, creamy pesto sauce, complemented by your choice of salmon or succulent shrimps (🍤).

YELLOW CURRY SHRIMPS 🍴 🌱 🥥 🍤 80
Pan-fried shrimps, Thai peanut and yellow curry sauce, steamed rice.



SWEET TEMPTATIONS

CARAMELIZED APPLE TART 🍴 🌱 38
Flaky puff pastry topped with caramelized apples, served warm with vanilla bean ice cream.

BASQUE BURNT CHEESECAKE 🍴 🌱 42
A rich, caramelized cheesecake with chocolate ganache and a berry compote.

MOLTEN CHOCOLATE FONDANT 🍴 🌱 38
A warm, rich chocolate cake with a molten center, served with fresh berries and vanilla bean ice cream.

CHOCOLATE MINI MOU 🍴 25/35
A rich chocolate ice cream layered with cream and chocolate sauce.

CLASSIC CRÈME BRÛLÉE 🍴 35
Silky vanilla custard topped with a golden, caramelized sugar crust.

CHOCOLATE TART 🍴 🌱 35
A rich chocolate tart with Chantilly cream, fresh strawberries, cocoa dust, and chocolate soil.

