

Le Bistro

CENA

ENTRADAS

 **ENSALADA DE PERA Y ARÚGULA** 120g **\$210**
prosciutto, albahaca, queso de cabra,
pistaches, vinagreta de melocotón

SOPA DE CEBOLLA

6oz **\$160** 12oz **\$210**
gratin de queso gruyere y comte

 **GNOCCHIS PARISINOS** 90g **\$190**
calabacín, elote fresco, zucchini, mantequilla
de salvia y ajo, pecorino

CEVICHE DE HUACHINANGUITO 110g **\$210**
consomé de tepache, chile serrano, cebolla
morada, pepino, quelites

 **ENSALADA VERDE** 160g **\$210**
corazones de lechuga, guisantes dulces,
espárragos, aguacate, piñones, vinagreta
de limón real y parmesano, crotones

  **COLIFLOR MARINADO** 90g **\$190**
mole de guayaba, verdura asada

  **BETABEL ASADO EN HORNO**
JOSPER 160g **\$295**
salsa de aguacate, arúgula, nueces y
jocoque de El Tuito

 **PULPO ADOBADO AL CARBÓN** 90g **\$375**
chimichurri de chile manzano, papas,
lechuga frisee

 **TACOS DE PORK BELLY** 90g **\$325**
piña asada, coulis de aguacate, frijol negro,
berros, salsa macha con cacahuete

POTSTICKERS DE LANGOSTA 90g **\$395**
beurre blanc de mango y jengibre,
tierra de chiles secos y cebollín

ESPECIALIDADES

LONJA DE HUACHINANGO 180g **\$495**
calabaza con miel de naranja, camote y
betabel, quinoa, velouté de te limón

  **ENCHILADAS EN SALSA DE PIPIAN** 160g **\$385**
rellenas de setas, epazote y cebolla, queso
fresco de almendra

POLLO ORGÁNICO 260g **\$490**
relleno brioche con esencia de trufa, setas,
col de bruselas, puré de papa yukon, avellanas,
jus de pasilla

 **ENCHILADAS DE PATO** 160g **\$495**
salsa de morrón y habanero, queso fresco
artesanal, queso monterey jack

 **FILETE DE PESCADO RELLENO** 210g **\$595**
relleno de salpicón de cangrejo, salsa
meunière, cremoso de papa, ejote francés

 **CALLOS SELLADOS AL ROMERO** 160g **\$645**
risotto de calabaza butternut, espárragos

 **SALMÓN GLASEADO CON MIEL DE**
TRUFA 180g **\$525**
puré de papa y poro, verduras asadas

 **COSTILLAR DE RES BRASEADO** 180g **\$625**
puré de zanahoria asada, papas y cebolla,
salsa de oporto y tomillo

FILETE MIGNON 200g **\$790**
gratin de esquites, papa gajo y brócoli, salsa
de chile morita

 **COLA DE LANGOSTA** (Precio de Mercado)
mantequilla de ajo y limón real, risotto al fungi,
ensalada de arúgula, manzana verde y espinaca

*Precios en pesos.
Precios totales a pagar.
Precios no incluyen propinas.*

 Libre de gluten  Opciones vegetarianas

Le Bistro

DINNER

APPETIZERS

 **PEAR AND ARUGULA SALAD** 120g **\$210**
prosciutto, basil, goat cheese,
pistachios, apricot vinaigrette

ONION SOUP

6oz **\$160** 12oz **\$210**
gruyere and comte cheese gratin

 **PARISIAN GNOCCHIS** 90g **\$190**
baby squash, corn, zucchini, garlic and sage
butter, pecorino

RED SNAPPER CEVICHE

110g **\$210**
tepache, serrano pepper, red onion,
cucumber, quelites

 **GREEN SALAD** 160g **\$210**
hearts of lettuce, sugar snap peas, asparagus,
avocado, pine nuts, lemon and parmesan
vinaigrette, croutons

  **GRILLED CAULIFLOWER** 90g **\$190**
guava mole, grilled vegetables

  **JOSPER GRILLED BEET SALAD** 160g **\$295**
avocado cream, arugula, walnuts and
jocoque from el Tuito

 **GRILLED ADOBADO OCTOPUS** 90g **\$375**
manzano chile chimichurri, potatoes,
frisee lettuce

 **PORK BELLY TACOS** 90g **\$325**
grilled pineapple, avocado coulis, black beans,
watercress, macha sauce with peanuts

LOBSTER POTSTICKERS

90g **\$395**
mango and ginger beurre blanc,
dried peppers and chives

SPECIALTIES

BABY RED SNAPPER FILLET 180g **\$495**
orange honey, roasted sweet potato and beet,
crispy quinoa, lemongrass velouté

  **ENCHILADAS WITH PIPIAN SAUCE** 160g **\$385**
filled with mushrooms, epazote and onion,
almond fresh cheese

ORGANIC CHICKEN 260g **\$490**
truffle brioche stuffing, brussel sprouts,
whipped yukon gold potatoes, wild mushrooms,
hazelnut, chicken jus

 **DUCK ENCHILADAS** 160g **\$495**
bell pepper and habanero sauce,
artisanal local cheese, monterey jack cheese

 **CRAB STUFFED FISH FILLET** 210g **\$595**
meuniere sauce, creamy potato,
french green beans

 **PAN SEARED SCALLOPS** 160g **\$645**
rosemary butter, butternut squash risotto,
asparagus

 **GLAZED SALMON WITH TRUFFLE HONEY** 180g **\$525**
potato and leek purée, grilled vegetables

 **BRAISED BONELESS SHORT RIB** 180g **\$625**
roasted carrot purée, onions and potatoes,
thyme and port sauce

FILET MIGNON 8oz **\$790**
cream corn gratin, potatoes, broccoli, chile
morita sauce

 **LOBSTER TAIL** (Market Price)
garlic and lemon butter, mushroom risotto,
arugula, green apple and spinach salad

 *Gluten free*

 *Vegetarian options*

*Prices in pesos.
Prices include taxes.
Prices do not include gratuity.*