

Le Bistro

CENA

ENTRADAS

 **ENSALADA DE PERA Y ARÚGULA** 120g **\$230**
prosciutto, albahaca, queso de cabra,
pistaches, vinagreta de melocotón

SOPA DE CEBOLLA 12oz **\$210**
gratín de queso gruyere y comte

 **GNOCCHIS PARISINOS** 90g **\$215**
calabacín, elote fresco, zucchini, mantequilla de
salvia y ajo, pecorino

CEVICHE DE HUACHINANGUITO 110g **\$225**
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 **\$210**
mole de guayaba, verdura asada

  **BETABEL ASADO EN HORNO**
JOSPER 160g **\$295**
crema de aguacate, yogurt griego y queso de
cabra, arúgula, jícama, nueces

 **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

 Libre de gluten  Opciones vegetarianas

ESPECIALIDADES

 **LONJA DE HUACHINANGO** 180g **\$535**
calabaza con miel de naranja, camote y
betabel, quinoa, velouté de te limón

  **ENCHILADAS EN SALSA DE PIPIAN** 160g **\$420**
rellenas de setas, epazote y cebolla, queso
fresco de almendra

POLLO ORGÁNICO 260g **\$525**
relleno brioche con esencia de trufa, setas,
col de bruselas, puré de papa yukon, avellanas,
jus de pasilla

 **ENCHILADAS DE PATO** 160g **\$565**
salsa de morrón y habanero, queso fresco
artesanal, queso monterey jack

 **FILETE DE PESCADO RELLENO** 210g **\$625**
relleno de salpicón de cangrejo, salsa meunière,
cremoso de papa, ejote francés

 **CALLOS SELLADOS** 160g **\$685**
mantequilla de romero, risotto de calabaza
butternut squash, espárragos

 **SALMÓN GLASEADO CON MIEL**
DE TRUFA 180g **\$575**
puré de papa y poro, verduras asadas

 **COSTILLAR DE RES BRASEADO** 180g **\$695**
puré de zanahoria asada, papas y cebolla,
salsa de oporto y tomillo

 **FILETE MIGNON** 200g **\$850**
esquite tierno, 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.*

Le Bistro

DINNER

APPETIZERS

-  **PEAR AND ARUGULA SALAD** 120g **\$230**
prosciutto, basil, goat cheese,
pistachios, apricot vinaigrette
- ONION SOUP** 12oz **\$210**
gruyere and comte cheese gratin
-  **PARISIAN GNOCCHIS** 90g **\$215**
baby squash, corn, zucchini, garlic and sage
beurre blanc, pecorino
- RED SNAPPER CEVICHE** 110g **\$225**
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 **\$210**
guava mole, grilled vegetables
-   **JOSPER GRILLED BEET SALAD** 160g **\$295**
cream of avocado, greek yogurt and
goat cheese, arugula, jicama, walnuts
-  **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

SPECIALTIES

- BABY RED SNAPPER FILLET** 180g **\$535**
orange honey, roasted sweet potato and beet,
crispy quinoa, lemongrass velouté
-   **ENCHILADAS WITH PIPIAN SAUCE** 160g **\$420**
filled with mushrooms, epazote and onion,
almond fresh cheese
- ORGANIC CHICKEN** 260g **\$525**
truffle brioche stuffing, brussel sprouts,
whipped yukon gold potatoes, wild mushrooms,
hazelnut, chicken jus
-  **DUCK ENCHILADAS** 160g **\$565**
bell pepper and habanero sauce,
artisanal local cheese, monterey jack cheese
-  **CRAB STUFFED FISH FILLET** 210g **\$625**
meuniere sauce, creamy potato,
french green beans
-  **SEARED SCALLOPS** 160g **\$685**
rosemary butter, butternut squash risotto,
asparagus
-  **GLAZED SALMON WITH TRUFFLE HONEY** 180g **\$575**
potato and leek purée, grilled vegetables
-  **BRAISED BONELESS SHORT RIB** 180g **\$695**
roasted carrot purée, onions and potatoes,
thyme and port sauce
-  **FILET MIGNON** 8oz **\$850**
tender corn esquite, 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.*