

# Le Bistro

## CENA

### ENTRADAS

🌿 **ENSALADA DE PERA Y ARÚGULA** 120g **\$230**

prosciutto, albahaca, queso de cabra, pistaches, vinagreta de melocotón

🍂 **CREMA DE CALABAZA BUTTERNUT** 275ml **\$240**

crema fresca, semillas de calabaza

**CEVICHE DE HUACHINANGUITO Y QUELITES** 110g **\$225**

consomé de tepache, chile serrano, cebolla morada, pepino

🍂 **COLIFLOR MARINADO** 90g **\$210**

mole de guayaba, verdura asada, salsa de mozzarella y nuez

🌿 **ENSALADA DE CANGREJO MORO Y MANGO** 90g **\$290**

emulsión de leche de coco y limón

🍂 **ENSALADA VERDE** 160g **\$210**

corazones de lechuga, guisantes dulces, espárragos, aguacate, piñones, vinagreta de limón real y parmesano, crotones

**SOPA DE CEBOLLA** 12oz **\$210**

gratín de queso gruyere y comte

🌿 **PULPO ADOBADO AL CARBÓN** 90g **\$375**

chimichurri de chile manzano, papas, lechuga frisee

🌿 **TACOS DE PORK BELLY** 2pzs **\$325**

piña asada, coulis de aguacate, frijol negro, berros, salsa macha con cacahuete

🍂 **RAVIOLES DE PORCINI Y CHAMPIÑONES SILVESTRES** 90g **\$290**

salsa de cebolla y jengibre, aceite de trufa, hojuelas de parmesano

**POTSTICKERS DE LANGOSTA** 90g **\$395**

beurre blanc de mango y jengibre

### ESPECIALIDADES

🌿 **FILETE DE PESCADO RELLENO** 180g **\$625**

relleno de salpicón de cangrejo, salsa meunière, cremoso de papa, ejote francés

**POLLO ENTERO DE LECHE** 260g **\$525**

relleno de brioche, setas y avellanas, puré de papa, col de bruselas, salsa de vino de Borgoña y chile pasilla

🌿 **ENCHILADAS DE PATO CONFITADO** 160g **\$565**

salsa de morrón y habanero, queso fresco artesanal, queso monterey jack, ensalada

🌿 **SALMÓN GLASEADO CON MIEL DE TRUFA** 180g **\$595**

puré de papa y poro, verduras asadas

🌿 **CALLOS SELLADOS** 160g **\$685**

mantequilla de romero, risotto de calabaza butternut squash, espárragos

**LONJA DE HUACHINANGO** 180g **\$535**

camote con miel de naranja, betabel, quinoa, velouté de té limón

🌿 **ENCHILADAS EN SALSA DE PIPIAN** 160g **\$420**

rellenas de setas, epazote y cebolla, queso fresco de almendra

🌿 **COSTILLAR DE RES BRASEADO** 180g **\$695**

puré de zanahoria asada, papas y cebolla, salsa de oporto y tomillo

🌿 **FILETE MIGNON** 180g **\$850**

esquite tierno, papa cambray y brócoli, salsa de pimienta y chile morita

**COLA DE LANGOSTA** (Precio de Mercado)

mantequilla de ajo y limón real, risotto al fungi, ensalada de arúgula, manzana verde y espinaca

🌿 *Libre de gluten*    🍂 *Opciones vegetarianas*

*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
- 🍄 **ROASTED BUTTERNUT SQUASH  
SOUP** 275ml **\$240**  
fresh cream, pumpkin seeds
- RED SNAPPER AND QUELITES  
CEVICHE** 110g **\$225**  
tepache, serrano pepper, red onion,  
cucumber
- 🌾🍄 **GRILLED CAULIFLOWER** 90g **\$210**  
guava mole, grilled vegetables, mozzarella  
sauce and pecans
- 🌾 **STONE CRAB AND MANGO SALAD** 90g **\$290**  
coconut cream and lime emulsion
- 🍄 **GREEN SALAD** 160g **\$210**  
hearts of lettuce, sugar snap peas, asparagus,  
avocado, pine nuts, lemon and parmesan  
vinaigrette, croutons
- ONION SOUP** 12oz **\$210**  
gruyere and comte cheese gratin
- 🌾 **GRILLED ADOBADO OCTOPUS** 90g **\$375**  
manzano chile chimichurri, potatoes,  
frisee lettuce
- 🌾 **PORK BELLY TACOS** 2pcs **\$325**  
grilled pineapple, avocado coulis, black beans,  
watercress, macha sauce with peanuts
- 🍄 **PORCINI AND WILD MUSHROOM  
RAVIOLIS** 90g **\$290**  
onion and ginger cream sauce, truffle oil,  
parmesan flakes
- LOBSTER POTSTICKERS** 90g **\$395**  
mango and ginger beurre blanc

🌾 *Gluten free*

🍄 *Vegetarian options*

### SPECIALTIES

- 🌾 **FRESH FISH FILLET STUFFED  
WITH CRAB** 180g **\$625**  
meuniere sauce, creamy potato,  
french green beans
- CORNISH HEN** 260g **\$525**  
brioche stuffing with wild mushrooms and  
hazelnuts, mashed potatoes, brussels sprouts,  
Bourgogne wine and pasilla pepper sauce
- 🌾 **DUCK CONFIT ENCHILADAS** 160g **\$565**  
bell pepper and habanero sauce, artisanal  
local cheese, monterey jack cheese, salad
- 🌾 **GLAZED SALMON WITH TRUFFLE  
HONEY** 180g **\$595**  
potato and leek purée, grilled vegetables
- 🌾 **SEARED SCALLOPS** 160g **\$685**  
rosemary butter, butternut squash risotto,  
asparagus
- BABY RED SNAPPER FILLET** 180g **\$535**  
sweet potato with orange honey, beet,  
crispy quinoa, lemongrass velouté
- 🌾🍄 **ENCHILADAS WITH PIPIAN SAUCE** 160g **\$420**  
filled with mushrooms, epazote and onion,  
almond fresh cheese
- 🌾 **BRAISED BONELESS SHORT RIB** 180g **\$695**  
roasted carrot purée, onions and potatoes,  
thyme and port sauce
- 🌾 **FILET MIGNON AU POIVRE** 180g **\$850**  
tender corn esquite, fingerling potato, broccoli,  
pepper and chile morita sauce
- LOBSTER TAIL** (Market Price)  
garlic and lemon butter, mushroom risotto,  
arugula, green apple and spinach salad

*Prices in pesos.*

*Prices include taxes.*

*Prices do not include gratuity.*