

L'Autre

bistro

Les Entrées

Tartare De Saumon	15	\$
<i>Our mix of fresh raw salmon and herbs</i>		
Bresaola	13	\$
<i>Cured beef, with parmesan and rocket leaves</i>		
Carpaccio De Bœuf	13	\$
<i>Thin slices of tenderloin with honey mustard sauce</i>		
Plateau De Fromage	13	\$
<i>Pieces of cheese (goat, brie, blue, emmentale) with our homemade fig jam</i>		
Bœuf Poêlé	12	\$
<i>Beef tenderloin cubes fried with wild thym and red wine.</i>		
Foies De Volailles	12	\$
<i>Chicken livers a la française</i>		
Crevettes Grillées	25	\$
<i>Grilled marinated shrimps</i>		

Les Pizzas

All our pizzas are served on homemade brown dough.

Bresaola	14.5	\$
<i>Tomato sauce, bresaola, Mozzarella Cheese, rocket leaves</i>		
Au Chèvre	16	\$
<i>Pesto sauce, Mozzarella cheese, Goat cheese, cherry tomatoes, Sundried tomatoes, spinach leaves.</i>		
Salamino	13.5	\$
<i>Tomato sauce, Mozzarella cheese, salamino (pepperoni), diced onions, bell pepper, olives.</i>		
Méditerranéenne	10	\$
<i>Tomato sauce, feta cheese, cherry tomatoes, onions, olives</i>		
Aux Légumes Grillés	10	\$
<i>Tomato sauce, Mozzarella cheese, eggplant, zucchini, green bell pepper, mushroom, cherry tomatoes</i>		

Au Four

Moussaka Mentouse	11	\$
<i>Grilled eggplant rolls; filled with tomatoes and feta cheese</i>		
Artichaut Au Four	11	\$
<i>Artichokes hearts in béchamel topped with cheese</i>		
Crème Brûlée Au Bleu	11	\$
<i>Oven baked blue cheese cream</i>		
Tarte Aux Oignons	11	\$
<i>Onion pie</i>		
Quiche Aux Épinards	11	\$
<i>Spinach quiche</i>		

Salades

Verte	8.5	\$
<i>Mix of greens, with oil and lemon or balsamic sauce.</i>		
Lentilles Vertes	9.5	\$
<i>Rocket leaves, green du puy lentils, bulgarian cheese, cherry tomatoes, oil and lemon sauce.</i>		
Chèvre Aux Baies	13	\$
<i>Goat cheese on a bed of spinach, walnuts, raisins and cranberries, raspberry vinaigrette.</i>		
Poulet Au Miel	15	\$
<i>Grilled chicken breast, shredded mozzarella, iceberg lettuce, cherry tomatoes, nuts, apples, honey mustard sauce.</i>		
Salade de Parme	16	\$
<i>Rocket leaves, Parma ham, bulgarian cheese, cherry tomatoes, balsamic vinaigrette.</i>		
Roquette Filet - Parmesan	16	\$
<i>Rocket leaves, cherry tomatoes, mushrooms, nuts tenderloin strips, shaved parmesan, balsamic sauce.</i>		
Saumon en Salade	18	\$
<i>Rocket Leaves, smoked salmon, fresh salmon, green onion, grapefruit, orange, oil and lemon sauce.</i>		

Ask about our specials

Les Plats

Filet Aux Champignons	20	\$
<i>200g grilled beef tenderloin, served with potatoes and mushroom sauce</i>		
Filet Au Poivre	20	\$
<i>200g grilled beef tenderloin, served with potatoes, pepper sauce</i>		
Blanc De Poulet	15	\$
<i>Grilled chicken breast, potatoes, mustard sauce</i>		
Poulet Farci	15	\$
<i>Roasted chicken breast, stuffed with white cheese and herbs, potatoes</i>		
Saumon Grillé	22	\$
<i>Skin on, fresh grilled salmon, spinach, creamy dill sauce</i>		

Pâtes Et Riz

Penne Arrabiata	9.5	\$
<i>Penne, spicy tomato sauce.</i>		
Spaghetti Pistou	14.5	\$
<i>Spaghetti pesto sauce, cherry tomatoes</i>		
Pâtes Aux Aubergines	10	\$
<i>Spaghetti tomatoe sauce, fried eggplant, olives, bulgarian cheese</i>		
Tagliatelle Au Saumon	16	\$
<i>Tagliatelle, creamy dill sauce, smoked salmon</i>		
Risotto Au Citron	9.5	\$
<i>Lemon risotto</i>		
Risotto Artichaut	12.5	\$
<i>Artichoke risotto</i>		
Risotto Poulet Champignons	15	\$
<i>Chicken and mushroom risotto</i>		

Desserts

Fondant Au Chocolat	9.5	\$
Crème Brûlée	7	\$
Pain Perdu	8	\$

Les Boissons

Almaza	4	\$
Regular	6	\$
Premium	8	\$
Cocktails	8	\$
House Wine	5	\$
Malts		
Cognac VSOP	15	\$
Cognac XO		

Les Rafraichissements

Eau Minérale	G 2.5	\$	P 1.5	\$
Eau Gazeuse	G 5	\$	P 3	\$
Boissons Gazeuses			2	\$
Limonade			2	\$

Les Cafés / Thés

Espresso	2.5	\$
Irish Coffee	7.5	\$
Thés et Tisanes	2.5	\$
Café Blanc	2.5	\$