



ENTREES

CLASSIC ONION SOUP 法式洋蔥湯 Emmental Cheese, Thyme, Crouton	110
SMOKE SALMON 煙三文魚沙律 Dill Cream, Mix Salad, Toast	160
MEDITERRANEAN SALAD 地中海沙律 Cherry Tomato, Cucumber, Olive, Mozzarella, Shallots, Pine Nuts, Crouton	160
BEEF BONE MARROW 香烤牛骨髓 Parsley Butter, Toast, Salad	210
BEEF TARTARE SIGNATURE 招牌生牛肉他他 French Beef with Smoked Seasoning	220
SNAILS POITOU-CHARENTES AOP 法國香草牛油蝸牛 Snail AOP, Homemade Parsley Butter	140
CHARCUTERIE BOARD/ MIX BOARD 冷肉拼盤/ 冷肉芝士拼盤 French Cold Cuts Selections/ French Cold Cuts and Cheese Selections	310/ 330

TERRE

GRASS FED BEEF BAVETTE (200G/ 400G) 草飼牛腰脊肉 Pepper Corn Sauce, French Fries	390/ 780
DUCK LEG CONFIT 法國油封鴨腿 (From Castaing) Grenaille Potato, Red Wine Sauce	280
FRENCH CARBONARA 法式卡邦拿粗管麵 Creamy with Shredded Emmental and Thyme Chapelure	190

GARNITURES

MIX GREEN SALAD WITH CRUNCHY VEGETABLES 爽脆雜菜沙律	70
FRENCH FRIES 薯條	70
GARLIC SAUTEED GREEN BEANS 蒜香青豆	90
GRENAILLES DUCK FAT POTATO 鴨油香烤迷你薯仔	100

CHEESE

CHEESE PLATTER SELECTION 芝士拼盤 Artisanal & MOF Selection	210
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DESSERTS

MADELEINES SIGNATURE 瑪德蓮蛋糕配巧克力雪糕 Chocolate Ice Cream	140
TRIO ICE CREAM 雪糕三重奏 Please ask our staff for available ice cream flavors	160
APPLE CRUMBLE 蘋果金寶	160
SOUFFLE GRAND MARNIER 橙香梳乎厘	210

MER

LOBSTER PASTA 龍蝦扁意麵 Grilled Lobster Tail, Linguine and Seafood Sauce	290
DAILY MARKET FISH 烤魚伴普羅旺斯燉菜 (200 - 300g) Beurre Blanc, Cold Ratatouille	MARKET PRICE

SHARING

DAILY MARKET FISH 烤魚伴白奶油醬汁 (800g-1kg) Beurre Blanc	MARKET PRICE
BOUILLABAISSÉ SIGNATURE 招牌法式燴海鮮湯 French Seafood Stew with Rouille and Toast	698
CÔTÉ DE BŒUF 牛肋排伴黑胡椒醬汁 French Fries, Pepper Corn Sauce, Mix Salad	1300
ROASTED CHICKEN SIGNATURE 招牌法式烤全雞 (需時60分鐘) Chicken Jus, Potato, Shallots and Roasted Carrot (requires 60 mins wait time)	600

LUNCH SET MENU

STARTER

ONION SOUP

MEDITERRANEAN SALAD

SMOKE SALMON

CHARCUTERIE BOARD

MAINS

GRASS FED BEEF BAVETTE

Peppercorn Sauce, French Fries

DAILY MARKET FISH

Beurre Blanc, Cold Ratatouille

FRENCH CARBONARA

Creamy with Shredded Emmental and Thyme Chapelure

DESSERTS

MADELINE SIGNATURE

APPLE CRUMBLE

CHEESE PLATTER (+\$70)

2 COURSES \$220

(1 starter or 1 Dessert & 1 main)

3 COURSES \$250

(1 starter, 1 main & 1 dessert)



ENTREES

- CLASSIC ONION SOUP** 法式洋蔥湯 **110**
Emmental Cheese, Thyme, Crouton
- SMOKE SALMON** 煙三文魚沙律 **160**
Dill Cream, Mix Salad, Toast
- MEDITERRANEAN SALAD** 地中海沙律 **160**
Cherry Tomato, Cucumber, Olive, Mozzarella, Shallots, Pine Nuts, Crouton
- BEEF BONE MARROW** 香烤牛骨髓 **210**
Parsley Butter, Toast, Salad
- BEEF TARTARE SIGNATURE** 招牌生牛肉他他 **220**
French Beef with Smoked Seasoning
- SNAILS POITOU-CHARENTES AOP** 法國香草牛油蝸牛 **140**
Snail AOP, Homemade Parsley Butter
- CHARCUTERIE BOARD/ MIX BOARD** 冷肉拼盤/ 冷肉芝士拼盤 **310/ 330**
French Cold Cuts Selections/ French Cold Cuts and Cheese Selections

TERRE

- GRASS FED BEEF BAVETTE (200G/ 400G)** 草飼牛腰脊肉 **390/ 780**
Pepper Corn Sauce, French Fries
- DUCK LEG CONFIT** 法國油封鴨腿 (From Castaing) **280**
Grenaille Potato, Red Wine Sauce
- FRENCH CARBONARA** 法式卡邦拿粗管麵 **190**
Creamy with Shredded Emmental and Thyme Chapelure

GARNITURES

- MIX GREEN SALAD WITH CRUNCHY VEGETABLES** 爽脆雜菜沙律 **70**
- FRENCH FRIES** 薯條 **70**
- GARLIC SAUTEED GREEN BEANS** 蒜香青豆 **90**
- GRENAILLES DUCK FAT POTATO** 鴨油香烤迷你薯仔 **100**

CHEESE

- CHEESE PLATTER SELECTION** 芝士拼盤 **210**
Artisanal & MOF Selection

DESSERTS

- MADELEINES SIGNATURE** 瑪德蓮蛋糕配巧克力雪糕 Chocolate Ice Cream **140**
- TRIO ICE CREAM** 雪糕三重奏 **160**
Please ask our staff for available ice cream flavors
- APPLE CRUMBLE** 蘋果金寶 **160**
- SOUFFLE GRAND MARNIER** 橙香梳乎厘 **210**

MER

- LOBSTER PASTA** 龍蝦扁意麵 **290**
Grilled Lobster Tail, Linguine and Seafood Sauce
- DAILY MARKET FISH** 烤魚伴普羅旺斯燉菜 (200 - 300g) **MARKET PRICE**
Beurre Blanc, Cold Ratatouille

SHARING

- DAILY MARKET FISH** 烤魚伴白奶油醬汁 (800g-1kg) **MARKET PRICE**
Beurre Blanc
- BOUILLABAISSE SIGNATURE** 招牌法式燴海鮮湯 **698**
French Seafood Stew with Rouille and Toast
- CÔTÉ DE BŒUF** 牛肋排伴黑胡椒醬汁 **1300**
French Fries, Pepper Corn Sauce, Mix Salad
- ROASTED CHICKEN SIGNATURE** 招牌法式烤全雞 (需時60分鐘) **600**
Chicken Jus, Potato, Shallots and Roasted Carrot (requires 60 mins wait time)

DINNER SET MENU

STARTER

ONION SOUP MEDITERRANEAN SALAD CHARCUTERIE BOARD BEEF TARTARE

MAINS

GRASS FED BEEF BAVETTE
Peppercorn Sauce, French Fries

DUCK LEG CONFIT
Grenaille Potato, Red Wine Sauce

LOBSTER PASTA
Grilled Lobster Tail, Linguine and Seafood Sauce

FRENCH CARBONARA
Creamy with Shredded Emmental and Thyme Chapelure

DESSERTS

MADELEINE SIGNATURE
APPLE CRUMBLE
CHEESE PLATTER (+\$70)

3 COURSES \$600
(1 starter, 1 main & 1 dessert)



Still or Sparkling we are serving environmentally friendly water at \$15 per guest

@BISTRODUVIN.HK

Subject to 10% Service Charge