

# Le Bistro

## AT SANTORINI



### Welcome to Le Bistro at Santorini

Reminiscent of the charming small restaurants of France where friends and family have created memories for years while savoring fresh and satisfying cuisine, Le Bistro offers you a tempting gastronomic experience. We hope your own memories will be made while dining on our classic cuisine with a modern twist.

We invite you to indulge in a tradition enjoyed for generations, where delicious meals are prepared and presented in enameled cast iron pots, or “cocottes”, for the most delectable of feasts. Tender meats or fish are slow-cooked with the freshest of vegetables, melding together to create a masterpiece of flavors. Using only the finest grade of meats, fish caught daily by local fishermen, and vegetables harvested from our own Hydroponic Farm, quality reigns supreme. As the signature blue pot is placed in front of you and the lid is lifted, you will inhale mouth-watering aromas and know a culinary treat awaits.

Thank you for sharing our passion for cooking, and for allowing us to be part of your memories.

Bienvenue and bon appetit!

**Executive Chef Daniel Le Guénan** and the entire *Le Bistro* family



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### starters

Saumon fumé par nos soins et ses garnitures <i>Homemade smoked salmon with capers, onions and sour cream</i>	<b>20</b>
Focaccia de tomates séchées au soleil et mozzarella burrata <i>Sundried tomatoes with burrata and focaccia bread</i>	<b>18</b>
Oeuf cocotte , ses asperges juste rôties au lard et parmesan <i>Oeuf cocotte with roasted asparagus, ham and parmesan</i>	<b>18</b>
Salade de langouste façon Caesar <i>Lobster Caesar salad</i>	<b>26</b>
Panequet de cochon de mer, salsa de fruit épicée <i>Caribbean trigger fishcake with spicy fruit salsa</i>	<b>16</b>
Soupe de poisson de roche et ses garnitures <i>Traditional fish soup with cheese and croûtons</i>	<b>14</b>
Carpaccio de boeuf mariné au poivre, champignons porcini et copeaux de parmesan affiné <i>Beef Carpaccio marinated in fresh ground pepper, served with porcini mushrooms and parmesan shavings</i>	<b>18</b>
Soupe de potiron et raviolis au fromage de chèvre <i>Pumpkin soup with goat cheese ravioli</i>	<b>14</b>
Consommé de pot-au-feu et foie gras fermier <i>Pan-fried foie gras with beef consomme</i>	<b>24</b>
Thon 4 façons <i>Tuna four ways: sashimi, tempura, grilled and tartare</i>	<b>25</b>
Assiette de charcuterie et rilette de canard pour 1-5 personnes <i>Charcuterie plate with duck confit for 1-5 people</i>	<b>15-30</b>
Ecrevisse anguillaise et sa salade façon niçoise <i>Roasted Anguillian crayfish nicoise salad</i>	<b>26</b>

### pasta and risotto

Raviolis de langouste, bouillon de tomate et thym <i>Lobster ravioli in tomato and thyme bouillon</i>	<b>32</b>
Lasagnes de boeuf al forno, sauce tomate fraîche, salade de roquette hydroponique <i>Beef lasagna al forno with fresh tomato sauce and hydroponic arugula salad</i>	<b>34</b>
Rigatoni aux légumes, tomates au basilic et capres <i>Vegetable rigatoni with tomato, basil and capers</i>	<b>28</b>
Risotto de gambas façon paella de Valence <i>Shrimp risotto paella-style from Valencia</i>	<b>34</b>
Risotto aux champignons sauvages et beurre de truffe <i>Wild mushroom risotto with truffle butter</i>	<b>34</b>



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### meat

Carré d'agneau au romarin et ratatouille niçoise <i>Roast lamb with rosemary and ratatouille niçoise</i>	<b>35</b>
Poulet rôti à la française à la broche comme chez le boucher et ses petit pois <i>Rotisserie chicken and green peas à la française</i>	<b>32</b>
Steak tartare et ses garnitures – préparé a votre table <i>Steak tartare with garnish – prepared tableside</i>	<b>35</b>
Côte de boeuf avec au choix sauce poivre ou béarnaise, pour 1 ou 2 personnes <i>Rib-eye steak with choice of au poivre or béarnaise sauce, for 1 or 2 people</i>	<b>40-70</b>
Osso bucco de veau, linguini fraîches et sauce tomate <i>Veal osso bucco with fresh linguini and tomato sauce</i>	<b>34</b>

### fish

Langouste grillée, riz et sauté de légumes <i>Grilled lobster with rice and sautéed vegetables sauté</i>	<b>55</b>
Vivaneau entier grillé au fenouil <i>Grilled whole snapper with fennel</i>	<b>38</b>
Tajine de mahi mahi façon Caraïbes <i>Mahi Mahi Caribbean-style tajine</i>	<b>36</b>
Thon snacké aux épices, tagliatelles de légumes et chutney mangue-coco <i>Blackened tuna with local spices, vegetable tagliatelle with mango and coconut chutney</i>	<b>37</b>
Mérou rôti, crème de haricots "coco", tuile de chorizo et sauce vierge <i>Roasted grouper with "vierge" sauce, white bean purée and chorizo tuile</i>	<b>35</b>

### a la plancha

Plat du jour, viandes ou poissons, accompagné d'une garniture au choix <i>Daily selections will be presented by your server - each includes choice of one accompaniment</i>	<b>35</b>
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### accompagnements

gratin de pommes de terre • épinards à la crème • pommes Pont-Neuf salade verte • légumes grillée • gratin de macaroni <i>scalloped potatoes • creamed spinach • homemade french fries</i> <i>green salad • grilled vegetables • macaroni and cheese</i>	<b>6</b>
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Please tell your server if you have any dietary requests • We use only certified USDA grade beef



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### desserts

Dessert Trolley	<b>10</b> each
<i>Every day Executive Pastry Chef, Pascal Baronnie selects five delectable options for our trolley</i>	
Selection of Premium Cheeses	<b>14</b>
CuisinArt's Signature Chocolate Soufflé	<b>18</b>
<i>wrapped in Brick Pastry, Rum Anglaise and Vanilla Ice Cream</i>	
<i>(please allow 20 minutes for preparation time)</i>	
House-Made Ice Cream and Sorbet with Tuille	<b>12</b>
<i>daily selection of ice cream and sorbet</i>	

### after dinner drinks

Johnnie Walker Black	<b>12</b>
Hennessy V.S.O.P.	<b>12</b>
Rémy Martin V.S.O.P.	<b>15</b>
Rémy Martin XO	<b>47</b>
Macallan 18 yr	<b>15</b>
Patron Platinum	<b>16</b>
Pyrat Rum Cask 1623	<b>32</b>
Amaretto	<b>8</b>
Tia Maria	<b>8</b>
Sambuca Black	<b>10</b>
Baileys	<b>9</b>
Grappa	<b>12</b>
Graham's Six Grape	<b>15</b>
Graham's 20 yr	<b>25</b>
Coffee, regular or decaffeinated	<b>3.50</b>
Cappuccino	<b>5</b>
Espresso	<b>4</b>
Tea	<b>3.50</b>
Bush Tea	<b>3.50</b>



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