

bistr'ean

. FOOD . PEOPLE . STORIES .

Where the Mediterranean Sea
meets the rugged Lebanese coastline,

bistr' eau

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SALADS

ARUGULA 12

Fresh arugula, basil and thyme leaves, pomegranate seeds, drizzled with Sumac Balsamic dressing, topped with Parmesan shaves

FATTOUSH 6

Lebanese garden of lettuce, tomato, mint, cucumber, radish, thyme, tossed in a rich dressing

CRAB SALAD 28

Marinated crab meat tossed with pomelo, lemon zest, lemon and olive oil, laying on a bed of mesclun, mango and avocados

BEETROOT FETA 14

Beetroot discs, marinated with garlic, bell pepper, cucumber and apple, Feta, Italian dressing

FRESH RAW

RAW FISH 32

Fresh Abu Sinn sashimi served with soy sauce and capers

CATCH OF THE DAY FRESH TARTARE 34

Mainly fresh Sea Bream or Tuna, cut into dices and tossed with olive oil, lemon zest, salt and black pepper

MEDITERRANEAN BALAMIDA 24

Thin slices of fresh Balamida, marinated in soy sauce, sesame oil, lemon juice, garlic, garnished with green chili

COLD STARTERS

EDAMAME 7

Steamed, a sea salt spritz

FETA DIP 10

Feta cheese mixed with seasoned roasted bell peppers and sautéed bread slices

BALAMIDA PATEE 12

Homemade paste of Tuna like fish, from our shore, served with seasoned buttered pain Miche slices

HUMMUS 5

Mixed with sesame dip, decorated with paprika, drizzled with olive oil, served with Pita bread quarters

SMOKED AUBERGINES 7

Grilled eggplant topped with diced sesame dip, marinated sundried tomatoes, pomegranate seeds, almonds slices, fresh thyme leaves

OCTOPUS EL KHABBAZ 16

Octopus leg marinated, cooked and peeled. Served cold and sliced. Next level experience.

SEARED TUNA 24

Fresh Balamida fillet, crafted and seared, enrobed with sesame and puppy seeds, garnished with fresh herbs, pickled seaweed and quail egg, floating on a teriyaki sauce

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HOT STARTERS

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|---|-----------|
| HAND CUT FRIES
Lebanese fresh potatoes | 5 |
| BATATA HARRA
Cubes fried and tossed with coriander, garlic and Paprika | 6 |
| AUBERGINE MILANESE
Breaded thin layer marinated eggplant,
served fried on a tahini smear, topped with arugula
and a dash of pomegranate molasses | 16 |
| CLAY STEAMED SHRIMP
Shrimp cooked in a dense homemade tomato sauce,
served with toasted Miche bread slice | 21 |
| FATTET SHRIMP
Toasted Pita flakes, rich seasoned yogurt,
chunks of grilled eggplant, sundried tomatoes,
almonds slices, fresh parsley and melted butter | 22 |
| GRILLED OCTOPUS
Marinated grilled octopus | 24 |
| GRILLED CALAMARI
From the Lebanese shore grilled to perfection,
served with inhouse dip and a lemon wedge | 24 |
| BREADED CALAMARI
Crafted into wheels, coated and fried, garnished with coriander
and garlic blend, served with tartare dip and lemon wedge | 18 |
| SHRIMP ESMALIEH ROLL
Fried vermicelli wrapped shrimp served with honey-mayo dip | 20 |

MAIN COURSE

- | | |
|--|-----------|
| LOCAL FRESH FISH
Grilled or Fried
Served with sesame dip coriander | — |
| SIRLOIN STEAK
Argentinean grain fed, grilled to your choice,
served with baby potatoes, mixed greens salad
and peppery cream juice | 34 |
| RISOTTO CÈPES
Cooked with rich truffled cèpes stock, dry porcini puzzle,
Parmesan shaves, chopped parsley | 24 |
| LINGUINI MARINARA
Black linguini served with shrimp, cooked in a rich
flavored bisque, chopped parsley and cherry tomatoes | 23 |
| BEEF SLIDER
Homemade double patty, cushioned with pesto sauce
and creamy sauce, garnished with arugula
and pea shoot, served with fried potatoes | 22 |
| BRACKISH FILLET IN SAUCE VIERGE
Hamour fresh local fish sauteed in sauce vierge served
with mixed greens, toasted Miche bread slice | 28 |

DESSERT

- | | |
|---|-----------|
| PAIN PERDU
Brioche thick polygon, buttered and caramelized
served with rich caramel sauce and vanilla | 16 |
| FONDANT CHOCOLATE
Warm molten cake, using the finest Valrhona Guanaja
70% dark chocolate, served with a scoop of vanilla ice cream | 14 |
| L'IRIS
La Barbe à Papa is a melt-in-your-mouth experience,
a classic cotton candy served with a scoop of vanilla
ice cream and a drizzle of caramel sauce | 10 |

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SIGNATURE COCKTAILS

Smashy Gaby	10
Gin Strawberry, Martini Rosato, Rosemary, Sweet & Sour Mix	
Sgropino	10
Gin, Lemon Sorbet, Prosecco, Sweet & Sour Mix	
Margo's Tommy	12
Tequila Reposado, Mezcal, Mango, Chili, Lemon Juice, Tajin	
Lena's Spritz	11
St. Germain Elderflower, Vodka, Prosecco, Soda Water, Mint	
Coya's Passion	11
Vodka, Passion Fruit, Skinos, Lemon Juice, Flowers	

WINE LIST

RED WINE		
Batroun Mountains Ruby	6	35
Batroun Mountains Syrah		35
Batroun Mountains Prestige		35
BM Cabernet Sauvignon		35
BM Patriarches		35
Aurora Chateau 2017		45
Aurora Cabernet Franc 2017		45
Domaine St Gabriel Artisan 2022		40
Domaine St Gabriel Alphabet 2020		80
Domaine St Gabriel Archange 2020		65
Ixsir Altitudes Red		45
Ixsir Gr Red		55
Ixsir El Red		65
WHITE WINE		
BM Seven	6	35
BM Chardonnay		35
BM Riesling		35
Aurora Sauvignon 2022		35
Najm 2020		35
B-Qa De Marsyas 2019		35
Domaine St Gabriel White 2022	6	35
Domaine St Gabriel Oaked 2020		45
Ixsir Altitudes White		45
Ixsir Gr White		55
Ixsir El White		75
Sept Viognier		60
Sept Merwah		60
ROSE WINE		
BM Elite	6	35
Massaya 2014		50
Najm 2020		35
Bqa De Marsyas 2020		35
Aurora 2021		35
Domaine St Gabriel Rose 2022		35
Ixsir Altitudes Rose		45
Ixsir Gr Rose		55
SPARKLING & CHAMPAGNE		
BM Frizzante Brut	6	40
BM Frizzante Rose	6	40
Martini Prosecco Brut		60
Martini Prosecco Rose		60
Moet & Chandon Ice		200
Moet & Chandon Brut		180
Veuve Clicquot Brut		200

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WHISKY

BLENDDED WHISKY

Red Label	9	90
Black Label	12	120
Green Label	16	160
Blue Label	62	620
Monkey Shoulder	12	120
Jim Beam	10	100
Jack Daniels	12	120
Jack Fire	12	120
Chivas 12	12	120
Chivas 15	16	160
Chivas 18	22	220
Royal Salute 21	39	390
Dimple	9	90
Dewars White	7	70
J&B	9	90
Jameson	10	100
J&B Reserve	12	120
Highland Queen	8	80
Glenbey	7	70
Swing	7	70

SINGLE MALT WHISKY

Bowmore 12	15	150
Highland Park 12	12	120
Glenfiddich 12	15	150
Glenfiddich 18	28	280
Maccalan 12	25	250
Cardhu 12y	12	120
Lagavulin 15y	25	250

SPIRIT SELECTION

VODKA

Zubrowka	6	60
Russian Standard	8	80
Russian Platinum	12	120
Stoli Elite	13	130
Stoli Gold	10	100
Ketel One	11	110
Grey Goose	16	160
Belvedere	23	230
Beluga Noble	22	220
Titos	12	120

GIN

Wagtail	10	80
Carmina Botanical	6	60
Bravura	8	80
Three Brothers	8	80
Gordons	11	110
Tanqueray	14	140
Tanqueray 10	14	140
Star Of Bombay	19	190
Monkey 47	14	140
Hendricks	14	140
Bombay	12	120
Gin Mare	18	180

RUM

CM White Rum	10	100
CM Spiced Rum	11	110

TEQUILA

Jose Cuervo Silver	7	70
Jose Cuervo Gold	7	70
Patron Café	14	140
Patron Reposado	18	180
Patron Anejo	20	200
1800 Blanco	14	140
1800 Reposado	16	160
1800 Anejo	18	180
Don Julio Blanco	19	190
Don Julio Reposado	22	220
Don Julio Anejo	28	280
Don Julio 1942	65	650
Class Azul Reposado	65	650

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INTERNATIONAL COCKTAILS

GIN COCKTAILS

Gin basil	10
Negroni	12
Dry martini	10
London mule	10

VODKA COCKTAILS

Passion Martini	10
Espresso Martini	10
Bloody Marie	10
Moscow Mule	10

TEQUILA COCKTAILS

Margarita	12
Paloma	12

RUM COCKTAILS

Mojito	10
Daiquiri	10
Mai Tai	10

APERITIVO

Aperol spritz	11
Campari spritz	11
Hugo spritz	10
Sangria	8

HOT BEVERAGES

Espresso	2
Cappucino	4
Caffe Latte	4
French Press	4
Hazelnut Machiato	5
Artisanal Tea	4

ADD ALMOND MILK 0.5\$

COLD BEVERAGES

Affogato	4
Vanilla Ice Cream & Coffee	
Passion Cooler	4
Mix Of Passion Fruit Juice	
With Citrus And Aquafaba	
Iced Latte	4
Milk, Espresso And Your Favorite Flavor	
Citrus Booster	4
Orange, Grapefruit, Honey & Ginger	
Soft Drink	2.5
Lemonade	3
Lavender Lemonade	4
Small Water	1
Large Water	2
Perrier	3
Pineapple Juice	3
Orange Juice	3

ADD JUICE 0.5

ADD SOFT 0.8