

BRUNCH

SUNDAYS FROM 12:00 P.M. TO 5:00 P.M.

EGGS

All The Eggs Are Served With Organic Greens & Roasted Potatoes

CLASSIC BENEDICT	80	BISTROT	75
<i>Poached Eggs, Ham & Hollandaise</i>		<i>Baked Eggs, Spinach, Parmesan & Tomatoes</i>	
FLORENTINE BENEDICT	80	STEAK & EGGS	125
<i>Poached Eggs, Spinach Au Gratin & Hollandaise</i>		<i>Tenderloin (6oz.), Eggs Any Style & Spicy Chirmol</i>	
NORWEGIAN BENEDICT	105	SHIRRED EGGS	80
<i>Poached Eggs, Smoked Salmon, Capers & Hollandaise</i>		<i>Ham, Provolone, Gruyere & Swiss Chard</i>	
CAMILO'S BENEDICT	115	EGG WHITE OMELETTE	90
<i>Tenderloin, Poached Eggs, Mushrooms & Béarnaise Sauce</i>		<i>Spinach, Tomatoes & Goat Cheese</i>	

APPETIZERS

CURED DUCK PROSCIUTTO	80
<i>Shaved Parmesan & Apple-Date Marmalade</i>	
GRIDDLED CALAMARI	70
<i>Garlic, Capers & EVOO</i>	
TUNA TARTARE	80
<i>Searweed Salad & Wasabi Sauce</i>	
MUSSEL MEUNIERE (Med) 65 (Lg.*) 125	
<i>French Fries*</i>	
ESCARGOT BOURGUIGNON (7) 70 (14) 135	
<i>Parsley-Garlic Butter</i>	

SALADS

CAOBA ORGANIC GREENS	45
<i>Sliced Apples, Macadamia Nuts & Tomatoes</i>	
ICEBERG WEDGE	65
<i>Bacon, Blue Cheese & Apple Vinaigrette</i>	
CAESAR SALAD	55
<i>add Shrimp</i>	95
<i>add Chicken Breast</i>	85

SOUPS

TODAY'S	35
ONION GRATINEE	50

ENTREES

PASTAS

ROASTED HERBED CHICKEN BREAST	115	JOHN'S PENNE PRIMAVERA	90
<i>Potato Puree, Peas & Thyme Sauce</i>		<i>Market Vegetables, EVOO & Butter</i>	
DUCK BREAST	150	HOME MADE SQUID INK FETTUCCHINE	120
<i>Crushed Sweet Potato, Swiss Chard & Blackberry Sauce</i>		<i>Whole Clams, Garlic, Tomatoes & Pepper Flakes</i>	
DIJON MUSTARD SALMON CHEMISE	125	CHEJO'S PASTA	95
<i>Lentil Cassoulet</i>		<i>Cheese, Tomatoes, Cream & Oregano</i>	
SESAME SEED CRUSTED TUNA	145	MACARONI, BACON & CHEESE	65
<i>Swiss Chard, Mushrooms & Creamy Soy Sauce</i>		<i>Gruyere, Parmesan, Provolone & Blue Cheese</i>	

BISTRO BURGER
French Fries 75
Add Cheese or Bacon 10

STEAK TARTARE
Anchovies, Capers, Dijon & Egg Yolk
65 Med. 120 Lg.

STEAK FRITES
BEARNAISE SAUCE
125

S	<i>Roasted Potatoes</i>	22
I	<i>Fresh Berries</i>	25
D	<i>Ham</i>	24
D	<i>Bacon</i>	35
E	<i>French Fries</i>	23
S	<i>Marinated Olives</i>	18

UNLIMITED

(ALL YOU CAN DRINK)

MIMOSAS
CHAMPAGNE
SANGRIA
Q.70 P/P

MICHELADAS

GALLO	35
CORONA	38
MONTE CARLO	37
MOZA	35

Chef de Cuisine
Mario Godinez

Bistrot Cinq Supports Local Farmers, Ranchers & Fishermen
We Also Use Organic Products
We Use Only Spring Water for Table Service & Cooking

General Manager
Camilo Toledo

10% Gratuity is Added to Your Check, 15% To Parties of Five or More

WWW.BISTROTCINQ.COM

CATERING - HOME DELIVERY - PRIVATE PARTIES (502) 78325510