



Appetizers

- CALAMARI A LA PLANCHA 72
Garlic | Capers | Extra Virgin Olive Oil
- TUNA TARTARE 80
Wakame | Wasabi-Blackpepper Sauce
- CHEESE PLATTER 90
- DUCK DUMPLING 80
Ginger | Chillies | Cilantro Sauce
- ONION SOUP 55

SALADS

- FRISÉE 65
Lardons / Blue Cheese / Mustard Vin
Add Fried Egg 8
- SEARED OCTOPUS 90
- ROASTED RED BEET 76
Goat Cheese | Arugula | Balsamic

Mussels

- A LA DIABLA (SPICY) 145
Tomatoes | Chipotle | Cilantro
- CLASSIC 135
White Wine | Butter | Fresh Herbs



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Entrée

- PORK LOIN MILANESE 140
Arugula | Balsamic Vinegar | Capers Sauce
- DUCK BREAST 195
Mashed Potatoes | Fermented Apples
Fig Sauce
- SESAME SEED CRUSTED TUNA 152
Swiss Chard | Mushrooms | Soy-Creamy Sauce
- STEAK FRITES 6 Oz. 155 10 Oz. 195
Homemade French Fries | Béarnaise Sauce
- TROUT AMANDINE 160
Espinach / Lemon / Butter
- STEAK TARTARE M. 80 L. 150
Anchovies | Capers | Dijon | Egg Yolk
- BISTRO BURGER - 1/2 Pound 85
Homemade French Fries | add Cheese or Bacon 10 Each

Pasta & Risotto

- PASTA PRIMAVERA 135
Veggies | Herbed Olive Oil & Butter
- CHEJOS, PASTA/CHORIZO 145
- HOMEMADE SQUID INK FETUCCINI 185
Shrimp | Cherry Tomatoes & Truffle Cream
- RISOTTO AND LOCAL MUSHROOMS 145
Herbs / Mixed Cheeses / Truffle Salt
Add Beef 25
Add Duck Breast 35

Sides

- FRENCH FRIES 30
- MAC & CHEESE WITH BACON 88
- MASHED POTATOES - SAUTÉED SPINACH 30
- MUSHROOM CASSOULET - SAUTÉED VEGGIES 35

12% of tip will be added to you bill.
15% for parties of 5 guests or more, thank you!