

MISTRAL LE BISTRO

MENU

APERITIFS

House spiced and salted almonds, marinated olives	12\$
Charcuterie and cheese board	35\$
Grilled sweet and sour marinated pork skewers (2)	19\$
Traditional hummus, herb oil, smoked paprika, pizza bread	18\$
Fresh fries, housemade traditional mayonnaise or tangy and spicy	10\$/14\$
Pizza bread with olive oil and rosemary	8\$

SALADS

Classic Caesar salad With golden croutons, romaine hearts, parmesan, anchovies, cherry tomatoes, crispy capers and bacon	20\$/ 29\$
Colorful tomato and burrata salad Kalamata olives, house basil pesto, parmesan crumble	29\$
Niçoise salad Seared tuna tataki, anchovies, hard-boiled egg, green beans, radish, cucumber, baby potatoes, red onion, olives, lemon vinaigrette	24/36\$
Duck salad (Landaise) Smoked duck magret and confit gizzards, mesclun and arugula, golden croutons, cherry tomatoes, mustard and honey vinaigrette	24/36\$

PIZZAS

Margherita Tomato sauce, fior di latte mozzarella, fresh basil	20\$
Mistral Tomato sauce, prosciutto, goat cheese, parmesan, Kalamata olives, maple syrup	27\$
Brome Smoked duck breast, cherry tomatoes, onion compote, mustard, arugula	28\$
Jolivent House-smoked salmon, dill sour cream, tangy red onion	28\$
Funghie Folie Gourmet mushroom fricassée with garlic and fresh herbs, black garlic sour cream, Pedro Ximénez vinegar, fior di latte	29\$
Pizza extras	
Gluten-free dough	5\$
Burratina	15\$
Fior di latte/parmesan/goat cheese	6\$
Prosciutto/ Smoked salmon	8\$
Gourmet mushrooms	8\$
Smoked duck breast	8\$

STARTERS *Available as from 5pm *

Andalusian gazpacho oregano and grissini	16\$
Grilled beef tataki Ponzu-marinated watermelon, scallion, crispy onion	26\$
Wild striped bass ceviche, guacamole, pomegranate, cilantro	32\$

MAINS *Available as from 5pm *

Roasted veal sweetbreads with sea-salt butter Creamy purée, preserved lemon, bacon powder, arugula, lemon brown butter	48\$
Herb risotto Seasonal vegetables, toasted buckwheat	32\$
Jolivent lobster Roll Tangy mayo, fresh radish, pickled celery, fresh fries	48\$
Braised pork tacos (3) House BBQ sauce, salsa verde	35\$
Grilled sea bream filet (skin-side only), sauce vierge Sautéed seasonal vegetables	45\$
Grilled octopus Corn in multiple textures, green zebra & jalapeño vinaigrette, piquillos ketchup	42\$
Angus Gold beef filet (6 oz) Fresh fries, watercress Choice of sauce: peppercorn or chimichurri	56\$
Tomahawk rib steak AA aged 1.3 kg (to share- serves 2) Fresh fries, baby greens salad Choice of sauce: peppercorn or chimichurri Additional side dish per person	150\$ F(+50\$) +20\$

DESSERTS

Homemade tiramisu with red berries	14\$
100% chocolate: creamy, crumble, and ice cream	14\$
Ice creams and sorbets selection may vary (3 scoops)	14\$

Season 2025

Restaurant: 11:30 AM – 2:00 PM
5:00 PM – 9:00 PM
Bar: 11:30 AM – 9:00 PM

