

The French Bistrot

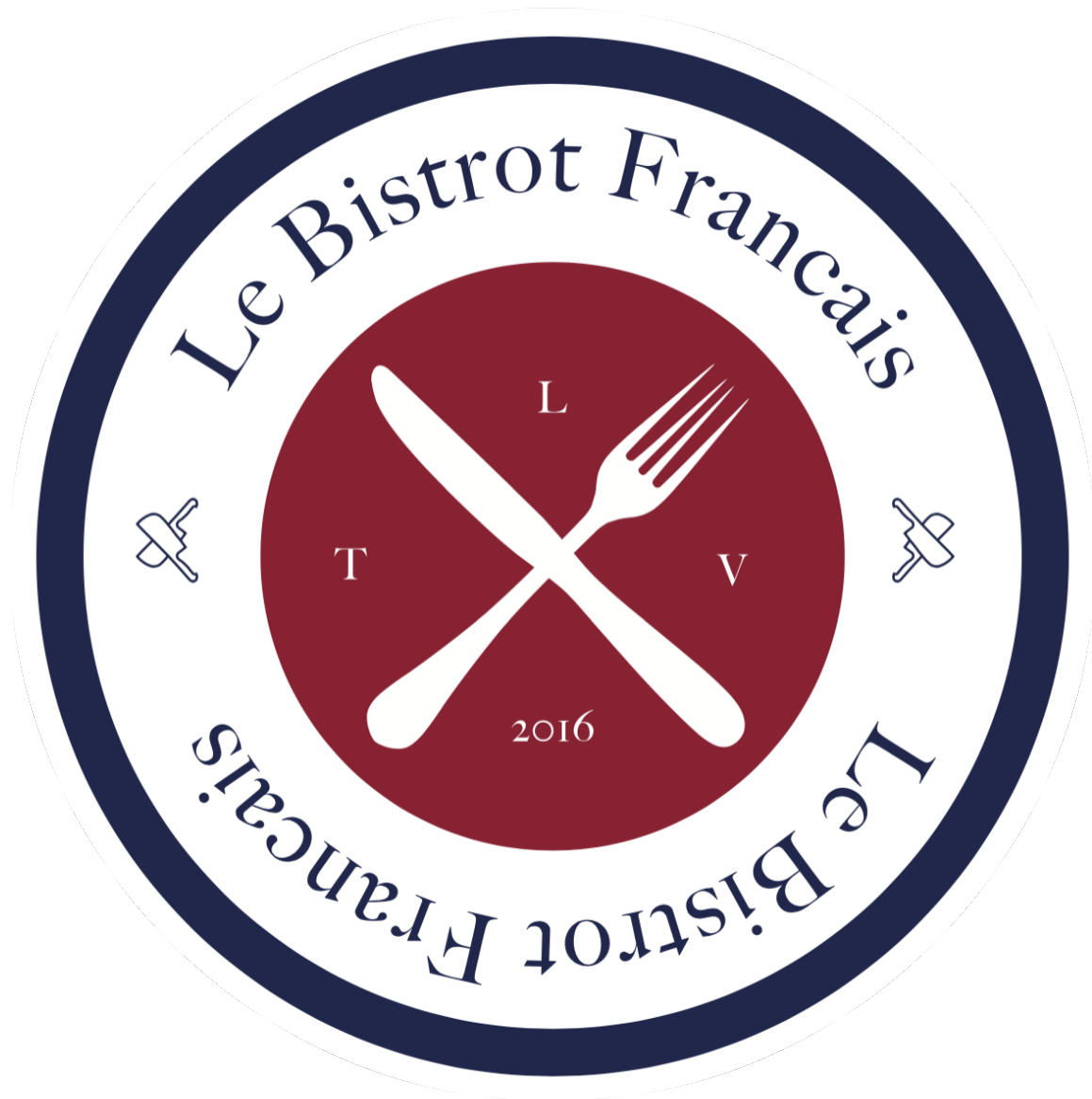
49 Nahalat Benyamin, Tel Aviv

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Opening hours from Monday until Thursday 12 pm to 12 am

Closed in Friday. Opened on Saturday night until 12am



#lebistrotfrançais



ביסטרו צרפתי - Le Bistrot Français

The French Bistrot

Temporary Menu

Starters

Homemade Bread Basket with seasonings	22
Beef Carpaccio	48
Fish Carpaccio - market fresh	48
Eggplant Baladi on black tehina, tomatoes salsa and sweet lemon	45
Salmon Ceviche - blue seaweed and fresh mediterranean seasoning	48
Grilled Antipasti Platter	45
Bone Marrow Platter	59
Homemade Liver Paté, pear and homemade jam	69

Salads

Cesar	Heart lettuce salad, garlic croutons, mix of cherry tomatoes, without chicken / with chicken	42 / 61
Trio of Italian Cherry	Zebra cherry, yellow and red tomatoes, garlic confit, croutons, fresh basil, red onions, poched egg. Seasoned with balsamic sauce, olive oil, pepper and salt	58
Health	Mix of lentils with grilled vegetables seasoned with sesame vinaigrette and poched egg Supplement: smoked goose "Bacon"	42 / 63
Parisienne	Green salad, cherry tomatoes, sauteed mushrooms, onions and green beans, poched egg, bacon of turkey and smoked goose, seasoned with a homemade balsamic sauce	63
Nicoise	Heart lettuce salad, cucumbers, tomatoes, half cooked tuna, poched egg, green beans and potatoes.	63

Main dishes

Beef

Beef Assado (on the bone) slowly baked 400g	96
Entrecote steak with a side of bone marrow 250g	135
Steak Sinta 300g	120
Beef Bourguignon a la Chef	96
Duo of Homemade Sausage with a side of mustard sauce and sweat cabbage	69

Chicken

Chicken Thigh filet à la Chef	89
Schnitzel Extreme	69
Grilled Chicken Breast	69

Fish

Salmon filet on a spicy crust Provencale style	96
Oven cooked filet of Sea Bream	96

Side choice: Rice, Fries, Mashed Potatoes, Grilled vegetables, Ratatouille, Green salad

Our Hamburgers

The Bistrot's Hamburger : 250g, Salad, Tomatoes, Onions	64
The Explosion's Hamburger : 250g with all our supplements	99

Burger's supplement

Antipasti	8
"Bacon"	16
Poached egg	8
Sweat cherry tomatoes with Bouh'a	8
Garlic confit and caramelized onions	8
Portobello mushrooms	12

Side choice:

Rice, Fries, Mashed Potatoes, Grilled vegetables, Ratatouille, Green salad

Desserts

Crème Brulée	42
Chocolate soufflé	42
Lemon cream, speculos, chant	42
Apple crumble	42
Seasonal fruit platters	42
Chocolate mousse	42
Sorbet (3 balls)	42
Chef's dessert	42

Drinks

Mineral water	11
Sparkling water 25cl / 75cl	9 / 18
Coke, Diet, Zero	12
Sprite, Zero	12
Fuze tea	12
Lemonade	12
Grapefruit juice	12

Bottled Beer

Carlsberg	19
Apple cider	19

Draft Beer

Stella Artois 30cl / 50cl	24 / 28
Tuborg 30cl / 50cl	24 / 28

Business Menu

Temporary Menu

From 12 pm to 17 pm

Business Lunch

For the dish's price, you choose one of the following staters:

Salad of raw vegetables

Salad Cesar without chicken

Soupe of the day

Beef Carpaccio

Fish ceviche

Antipasti platter

Bread supplement: 8 Shekels

Baguette Lunch (45 Shekels)

All our baguettes are coming with french fries and soft drink

Sandwich Smoked Salmon: Smoked Salmon, Red onion, Tomato, Salad, Vinaigrette

Sandwich Rosbeef: Rosbeef, Tomato and onions confit, Salade, Balsamic vinaigrette

Sandwich Chicken: Chicken, Heat of lettuce, Mayonnaise

Happy Hours

1+1

2010

From 17pm to 19pm on all our alcohols

Draft Beer

Stella Artois 30cl/50cl 24/28

Tuborg 30cl/50cl 24/28

Bottle Beers

Carlsbarg 19

Cidre de Pomme 19

Wine (35 Shekel/by glass)

Ramat Negev, Merlot

Montefiore 2015, Petit Sirah Shiraz

Jerusalem Hills, Cabernet Sauvignon

Ramat Negev, Sauvignon Blanc

La Citadelle de Diamant, Fanny

Red Label

Black Label

Gold Label

Blue Label

Jack Daniel's

Alcohol

22/45 Arak 17/25

26/54 Tequilla 29/55

36/75 Martini 24/43

58/105 Vodka 23/38

35/73 Bouh'a 24/43

Red wine

Recanati Merlot	<i>Israeli</i>		190
Merlot, Ramat Negev	<i>Israeli</i>	Served by the glass	35/126
Montefiore 2015, Petit Sirah Shiraz	<i>Israeli</i>	Served by the glass	35/126
Petit Castel 2015	<i>Israeli</i>		243
La Citadelle de Diamant, Marius	<i>Israeli</i>		185
The Cave 2012, Binyamina	<i>Israeli</i>		490
Le Baron 2014, Merlot	<i>Israeli</i>	Served by the glass	35/140
L'elixir 2012, Merlot Shiraz	<i>Israeli</i>		220
Chateau du Quint 2010	<i>French</i>		280
Chateau de Mole 2015	<i>French</i>		220
Chateau La Naude 2012	<i>French</i>		150
Chateau Guibeau 2013	<i>French</i>		285
La Jaugue 2015	<i>French</i>		285
Pardess	<i>Israeli</i>		185
Isacc's Ram	<i>Israeli</i>		185

White wine

Flam 2015	<i>Israeli</i>		195
Blanc Castel, La Vie	<i>Israeli</i>		165
Ramat Negev, Sauvignon Blanc	<i>Israeli</i>	Served by the glass	35/140
Moscato, Bartenura	<i>Italian</i>		150

Rosé wine

La Citadelle de Diamant, Mademoiselle	<i>Israeli</i>		175
La Citadelle de Diamant, Fanny	<i>Israeli</i>	Served by the glass	35/165
Chateau de Maime 2015	<i>French</i>		279

Alcohol

	Shot/Glass		Shot/Glass
Red Label	22/45	Arak	17/25
Black Label	26/54	Tequilla	29/55
Gold Label	36/75	Martini	24/43
Bleu Label	58/105	Vodka	23/38
Jack Daniel's	35/73	Bouh'a	24/43