



LUNCH

STARTERS

Countryside pâté, pickles & green salad	4,10
Chef Giraud style Leek, ** Michelin in 1987	8
Ceviche with passion fruit leche de tigre, pickled strawberries, fried leek	7,50
Homemade gazpacho, straciatella and truffle oil	6,20
Nems, green salad & mint	5,60
The Spanish pan con tomate	4,10
Apple pudding stew with pickled onions	4,90
Bistroquet mimosa eggs	9,50
Homemade potato salad, egg, pickles, spring onions	4,30
Starter of the moment	7,50
Homemade foie gras with armagnac	14
Iberian Cebo ham and its crystal bread with tomato	19

MAIN COURSES

Toulouse sausage with mashed potatoes	12
Knife cut Charolais beef tartar, french fries	11,50
Pan fried chipirons with butter & rice	13,50
Charolais minced beef on horseback & home-made potato salad	10,50
Fish and chips with squid ink breading with pea and mint sauce	16,50
Juju's famous dish of the day	15
The salad of the week	15
Juju's Caesar salad	16
Avocado toast, egg, tomato confit, feta, asparagus, Philadelphia cream	16

MEATS (WITH HOMEMADE FRENCH FRIES & SALAD)

Duck breast (±400gr)	22
Angus flank steak (±300gr)	20
Angus rib steak	25
Simmental prime rib	61
Rubia Gallega prime rib	76

STEPHANIE'S DESSERTS

Chocolate mirror glaze pie	8
Phiphi's Banoffee (since 2001)	8
The Raspberry Banoffee	10
Pavlova with exotic fruits	8,50
Gourmet coffee	9



DINNER

DISHES TO SHARE

White truffle ravioli, morel & cep sauce	12
Scallops Carpaccio, parmesan, salmon balls	14
Ceviche, leche de tigre with beet, strawberry pickles, fried leeks	14
Chef Giraud style Leek, ** Michelin in 1987	8
Croque monsieur with duck confit	9,5
Homemade semi cooked foie gras and toasted bread	14
Crushed potatoes with truffle oil	7
Basket of home-made fries & espelette pepper aioli	6
Gnocchi with gorgonzola cheese	9,5
Roasted Camembert cheese and its toasted finger breads	10,5
Green salad with tomatoes	4,5
Thai salad from the bistroquet	7
Burrata di buffala with truffle, cucumber, granny smith, olive crumble	10,5
Bistroquet's mimosa eggs with tuna belly rillettes	9,5
Pan-fried chipirons, homemade herb butter	12
Red tuna tataki Bistroquet style	13
Countryside cheese selection	13
Cornflakes crispy chicken and spicy sauce	8
Plank of Iberian Cebo ham and its crystal bread with tomato	19
Duck breast with chimichurri sauce (±400gr)	20
Angus flank steak with chimichurri sauce (±300gr)	17
Beef tataki	11
Angus cushion rib steak	23
8 hours cooked lamb shoulder and roasted potatoes with garlic (environ +/- 1,4kg)	56

RIBS OF BEEF MIN 21 DAYS MATURATION / 1,2KG WITH FRENCH FRIES AND SALAD

Simmental	61
Rubia Gallega	76

STEPHANIE'S DESSERTS

Chocolate mirror glaze pie	8
Phiphi's Banoffee (since 2001)	8
The Raspberry Banoffee	10
Pavlova with exotic fruits	8,50
Gourmet coffee	9
Coffee laced	6