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# LUNCH

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## STARTERS

Mayonnaise Eggs / 3 pieces, chives	3,7
White fish accras / 2 pieces, squid ink aioli	4,9
Jean Nopal oysters / 3 pieces	8
Bistroquet's mimosa eggs with tuna belly rillettes	8,5
Organic Malaysian prawns, caliber 40/60, homemade mayonnaise / 6 pieces	12
Slice of homemade semi-cooked foie gras with Armagnac, toasted bread	14
Iberian Cebo ham (24 months) and its crystal bread (typical catalan bread) with tomato	18
Iberian ham croquettes (5 pieces)	

## OUR TASTY SALADS (it's a real dish)

Caesar salad «À la Une Family» style	18
Avocado toast, grilled toast, guacamole, tomatoes, feta, perfect egg	18

## MAIN COURSES

Smash burger, french fries, mesclun salad	16
Minced flank steak, chimichurri sauce, baby potatoes (250g)	20
Axuria beef tartare, tartufata, mesclun salad	22
Toulouse sausage with mashed potatoes	10,9
Mussels « basquaise » style, xistora and french fries	11,9
Beef cheek casserole, carrots, steamed potatoes	13,2
The Chef's famous daily special	-
Salmon carpaccio, Thai salad	20
Cod fish and chips, pea cream with lemon mint, French fries, mesclun salad	22
Squid a la plancha, venere rice, spring onions, squid ink tuile with xipister Etxekoa sauce	22

## DISHES TO SHARE (prep. 25 Min)

Spanish rice cooked in shellfish broth, prawns and squid	45
8 hours cooked lamb shoulder and roasted potatoes with garlic (environ +/- 1,4kg)	56
Rubia Gallega Ribs of beef, with french fries and salad	80

<b>KID MENU</b> Cornflakes crispy chicken, fench fries and ice cream	10
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## DESSERTS

Chef suggestion	7
Banoffee À la Une Family (since 2001)	9
Framboisoffee À la Une Family (since 2001)	9
Chocolate mirror glaze pie, scoop of mascarpone ice cream, pralines	9
Gourmet coffee	9



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# DINNER

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## DISHES TO SHARE

Crystal bread (typical catalan bread) with tomato	4,5
Green salad, cherry tomatoes and chives	4,5
French fries homemade mayonnaise	5
Thai salad Bistroquet style	6
Crushed potatoes with truffle oil	8
Jean Nopal oysters / 3 pieces	8
Croque monsieur with duck confit	8,5
Bistroquet's mimosa eggs with tuna belly rillettes	8,5
Burrata di buffala with basil oil	8,5
Bone Marrow and toasted garlic bread	8,5
Gnocchi with gorgonzola cheese	9
Mussels «Basquaise» style, Espelette pepper, xipister Etxekoa sauce	9
Oven-roasted Camembert with toasted bread	10
Iberian ham croquettes (5 pieces)	10
Cornflakes crispy chicken, lemon cream	10
Organic Malaysian prawns, caliber 40/60, homemade mayonnaise / 6 pieces	12
White fish accras squid ink aioli	12
White truffle ravioli with morel & cep sauce	12
Pan-fried chipirons, xipister Etxekoa sauce	13
Red tuna tataki Bistroquet style	14
Slice of homemade semi-cooked foie gras with Armagnac, toasted bread	14
Iberian Cebo ham (24 months) and its crystal bread (typical catalan bread) with tomato	18

## CLASSICS

Smash burger	11
Angus flank steak with chimichurri sauce (±250gr)	14
Axuria beef tartare, tartufata, mesclun salad	16

## DISHES TO SHARE (prep. 25 Min)

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