

*BISTROT*

*CLASSIQUE*

# *El Francés*



*STARTERS*

*MAINS*

*DESSERTS*

*DRINKS*

*COCKTAILS*

## STARTERS

- Crudo de Atún** ..... • \$59.000  
*Heirloom Tomato, Fennel & Hazelnut Butter*
- Royal Prawn Cocktail** ..... • \$80.000  
*Golf Sauce & American Sauce*
- Beef Carpaccio** ..... • \$41.000  
*Grana Padano Cheese, Leek & Pickled  
Onion Sauce*
- Buffalo Burrata** ..... • \$44.000  
*Marinated Tomatoes, Balsamic, Green  
Grapes & Macadamias*
- Tuna Tartare Toast** ..... • \$50.000  
*Tonnato Sauce & Scallion*
- Almond Tuna Ceviche** ..... • \$50.000  
*Heirloom Tomato & Pomegranate*
- Roasted Portobello Mushrooms** ..... • \$46.000  
*Garlic, White Wine, Sour Cream &  
Sourdough Bread*
- Onion Soup** ..... • \$52.000  
*Gratinated with Gruyere Cheese*
- Baked Truffled Brie** ..... • \$72.000  
*In Puff Pastry, Duxelle, Honey & Almonds*
- Lyonnais Pork Sausage** ..... • \$49.000  
*Dijon Mustard Jus & Mashed Potatoes*
- Pepper Asparagus** ..... • \$55.000  
*Pecorino Velouté*
- Steak Tartare** ..... • \$69.000  
*Hand-cut with Hollandaise  
Sauce & Papa Chamiza*
- House Pâtè** ..... • \$40.000  
*Onion Compote, Pickles  
& Mustard à L'ancienne*
- Roasted Veal Sweetbreads in Sherry** ..... • \$60.000  
*Truffle Butter & Lemon (Depending on availability)*
- Escargot à la Bourguignonne** ..... • \$61.000  
*Garlic Butter, Parsley & Baguette Bread*



## SALADS

- Tuna Tataki Niçoise Style** ..... • \$68.000  
*Seared Tuna, Tudela Lettuce Hearts, Green  
Beans, Egg & Cherry Tomatoes*
- Roasted Beets & Goat Cheese** ..... • \$63.000  
*Radicchio, Tudela Lettuce Hearts,  
Caramelized Pistachios, Balsamic &  
Dijon Mustard Vinaigrette*
- House Green Salad** ..... • \$47.000  
*Organic Lettuce, Aromatic Herbs  
& Greek Yogurt Vinaigrette*
- Rotisseur Chicken Salad** ..... • \$50.000  
*Hearts of Tudela Lettuce, Radicchio, Tarragon  
Vinaigrette, Green Beans & Croutons*

## SANDWICHES

- French Dip** ..... • \$69.000  
*Sirloin Roast Beef, Dijonnaise,  
Caramelized Onions, Melted Mozzarella,  
Jus & French Fries*
- “El Francés” Burger** ..... • \$59.000  
*200gr Angus, House-Made Bun, Dijon  
Mustard, Emmental Cheese, Caramelized  
Onions & French Fries*
- Royale Burger** ..... • \$85.000  
*150gr of American NY Burger, Cheddar  
Cheese, Smoked Bacon, Pickle Sauce &  
French Fries*

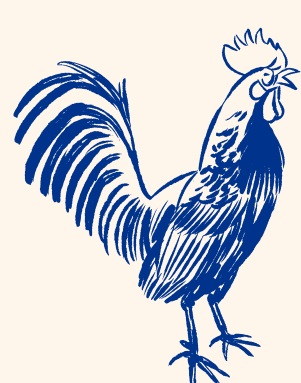
BACK TO TOP

## MAINS

- Moules Frites** ..... • \$74.000  
*Creamy Mussels with White Wine, Butter, Garlic, Leek, Parsley & French Fries*
- Grilled Salmon** ..... • \$98.000  
*Citrus Beurre Blanc, Asparagus & Mashed Potatoes*
- Catch of the Day à la Meunière** ..... • \$98.000  
*300gr Brown Butter, Lemon & Capers*
- Rôti Chicken** ..... • \$80.000  
*With Dijonnaise  
(Choose 1 side)*
- Roasted Sea Bass** ..... • \$92.000  
*Lobster Américaine Sauce & Roasted Potatoes in Butter*
- Pepper-Crusted Tuna** ..... • \$94.000  
*Béarnaise Sauce & French Fries*
- Boeuf Bourguignon** ..... • \$114.000  
*Slow-Braised Brisket, Carrots & Confit Shallots*
- Spaghetti Pomodoro** ..... • \$49.000  
*San Marzano Tomato & Stracciatella di Bufala*
- Bouillabaisse** ..... • \$77.000  
*Catch of the Day, Mussels, Clams, Prawns, Saffron & Baguette*
- Golden Sea Bass** ..... • \$92.000  
*Paris Mushrooms, Spinach & Creamed Cherry Tomatoes*
- Lobster Spaghetti** ..... • \$142.000  
*Bisque, Garlic, Parsley & Lime*
- Lobster Tail**  
*With Butter, Garlic & Parsley (Depending on availability)*

## MEATS

- Entrecôte (New York Steak)** ..... • \$173.000  
*(Choose a sauce)  
300gr Certified Angus Beef*
- Steak Frites** ..... • \$173.000  
*220gr Sirloin, French Fries, Béarnaise Sauce & Maître d'Hôtel Butter*
- Beef Ribeye**  
*(Choose a sauce)*  
300gr Argentine ..... • \$153.000  
400gr Certified Angus Beef ..... • \$248.000
- Porterhouse** ..... • \$324.000  
*(Choose 2 sauces)  
900gr Certified Angus Beef*
- Pepper Steak**  
*(With French Fries)*  
220 gr ..... • \$97.000  
300 gr ..... • \$115.000
- Dijon Mustard Sirloin**  
*(With French Fries)*  
220 gr ..... • \$96.000  
300 gr ..... • \$113.000



## SIDES

- French Fries** ..... • \$20.000
- Creamed Spinach** ..... • \$29.000
- Green Salad** ..... • \$26.000  
*Avocado & Pickles*
- Sautéed Peas** ..... • \$28.000
- Smashed Potatoes** ..... • \$20.000
- Rice** ..... • \$14.000
- Potatoes au gratin** ..... • \$29.000
- Truffled French Fries** ..... • \$24.000

[BACK TO TOP](#)

*DESSERTS*

**Classic Crème Brûlée**

• \$30.000

**Tarte Tatin**

*Puff Pastry, Apple & Milk Ice Cream*

• \$31.000

**Crêpe Suzette**

*Classic, Grand Marnier & Milk Ice Cream*

• \$29.000

**Almond Cake**

*Berries, Caramel & Walnut Ice Cream*

• \$30.000

**Lemon Millefeuille**

*Vanilla Cream, Lemon & Meringue*

• \$30.000

**Chocolate Cake**

*Nut Nougatine & Milk Ice Cream*

• \$30.000

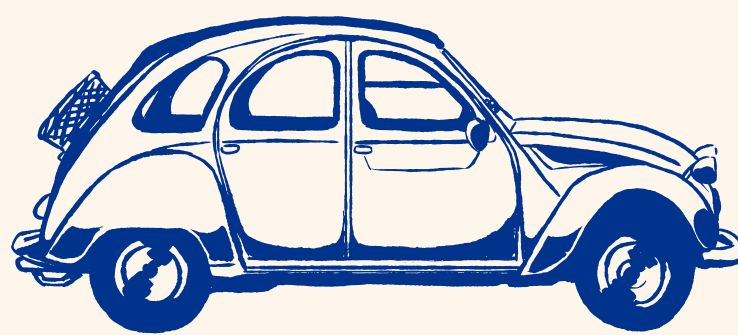
**Profiteroles**

*Vanilla Ice Cream & Hot Chocolate Sauce*

• \$35.000

**Cheese Platter "El Francés"**

• \$78.000



*POUSSE CAFÉ*

**Grand Marnier**

• \$53.000

**Frangelico (Licor de Avellana)**

• \$41.000

**Grappa Cellini Blanca**

• \$61.000

**Amaretto Disaronno**

• \$39.000

**Limoncello Luxardo**

• \$37.000

**Cointreau**

• \$33.000

**Carajillo en París**

• \$38.000

*BACK TO TOP*

## DRINKS

### BEERS

Stella Artois • \$16.900

Corona • \$14.900

Club Colombia Dorada • \$13.900

Club Colombia Trigo • \$13.900

Corona Cero • \$13.900

## WATERS, JUICES AND SOFT DRINKS

### TONIC

Fever Tree • \$19.900

San Pellegrino • \$19.900

Juniper Dry • \$15.900

Mil 970 Cero Calorías • \$15.900

### WATER

Manantial Con/Sin Gas • \$8.500

Soda Schweppes • \$9.500

San Pellegrino or Acqua Panna 505ml • \$20.900

San Pellegrino or Acqua Panna 750ml • \$25.900

Coca Cola • \$9.500

### JUICES AND LEMONADES

Natural lemonade • \$6.900

Tangerine juice • \$10.900

### SUGAR-FREE SODAS

San Pellegrino Mandarin and Peach • \$17.000

San Pellegrino Lemonade (Yellow Lemon) • \$17.000

## HOT BEVERAGES

Single Espresso • \$6.500

Espresso Doble, Macchiato or Americano • \$7.500

Latte or Cappuccino • \$8.500

Latte or Cappuccino in Oat Milk • \$14.900

*Add oat milk + \$9.900*

Peppermint aromatic • \$5.500

### TEAS AND MUNAY INFUSIONS

Levitante • \$7.000

*Black tea, lavender and bergamot*

Mente Consciente • \$7.000

*Bitaco green tea, lemongrass, peppermint blend*

Alivio Misterioso • \$7.000

*Infusion of lulo, ginger, citron and chamomile*



[BACK TO TOP](#)

## COCKTAILS

### SPRITZ AND APERITIFS

<b>Spritz 75</b> <i>Beefeater, Lillet Blanc, Limoncello, Lime, Prosecco, Soda</i>	• \$48.000
<b>Cerise Spritz</b> <i>Lillet Blanc, Luxardo Maraschino, Prosecco, Soda, Amarena Cherry</i>	• \$46.000
<b>Vermouth Spritz</b> <i>Dubonnet, Yzañuirre Red Reserve, Crème de Cassis, Prosecco, Soda</i>	• \$40.000
<b>Lillet Tonic</b> <i>Lillet Blanc, San Pellegrino Tonic, Lime, Luxardo Cherry</i>	• \$40.000

### CITRUS AND REFRESHING

<b>G&amp;T a l'Orange</b> <i>Beefeater, Cointreau, Fever Tree Tonic, Orange, Rosemary</i>	• \$51.000
<b>Mule Verde</b> <i>Ojo de Tigre, Ginger, Lime, Soda, Pastis Ricard, Basil</i>	• \$49.000
<b>Margarita Provençal</b> <i>Altos Plata, Lavender, Lime, White Vermouth, Rose Salt</i>	• \$49.000
<b>French Sour</b> <i>The Glenlivet Founder's, Calvados, Honey, Ginger, Lime, Red Wine</i>	• \$49.000

### CLASSICS AND STRONGS

<b>Boulevardier</b> <i>Michter's Rye, Campari, Red Vermouth Reserve</i>	• \$58.000
<b>Vesper Martini</b> <i>Plymouth, Absolut, Lillet Blanc, Flavored with Lime</i>	• \$49.000
<b>Sazerac</b> <i>Michter's Rye, Cognac, Brown Sugar, Ricard, Peychaud's</i>	• \$68.000

### TO FINISH

<b>Carajillo en Paris</b> <i>Espresso, Grand Marnier, Licor 43, Tonka, Shaken</i>	• \$38.000
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### NO ALCOHOL

<b>Spritz in Rose</b> <i>Strawberry Cordial, Juniper Rose Cider, Mandarin Lemon</i>	• \$15.900
<b>Spritz in Lavender</b> <i>Lavender Cordial, Lemon Juice, Soda</i>	• \$15.900
<b>Le Vampire</b> <i>Schweppes Soda, Tonka Bitters (Unsweetened)</i>	• \$15.900

[BACK TO TOP](#)