

BISTROT

CLASSIQUE

El francés



STARTERS

MAINS

DESSERTS

DRINKS

COCKTAILS

@ELFRANCES.BISTROT

/

TAKAMI.CO

/

(601)6447766

STARTERS

- Roasted Portobello Mushrooms

Garlic, White Wine, Sour Cream & Sourdough Bread

\$43.000
- Crudo de Mar

Salmon, Sea Bass, Tuna, Olives & Pickles

\$54.000
- Royal Prawn Cocktail

Golf Sauce & American Sauce

\$74.000
- Baked Truffled Brie

In Puff Pastry, Duxelle, Honey & Almonds

\$69.000
- Lyonnaise Pork Sausage

Dijon Mustard Jus & Mashed Potatoes

\$44.000
- Pepper Asparagus

Pecorino Velouté

\$53.000
- Steak Tartare

Hand-cut with Hollandaise Sauce & Papa Chamiza

\$65.000
- Organic Tomato Salad

Heirloom & Cherry with Roasted Strawberries

\$33.000
- House Pâté

Onion Compote, Pickles & Mustard à L'ancienne

\$42.000
- Roasted Veal Sweetbreads in Sherry

Truffle Butter & Lemon (Depending on availability)

\$56.000
- Escargot à la Bourguignonne

Garlic and Parsley Butter & Baguette Bread

\$58.000

SALADS

- Roasted Beets & Goat Cheese

Radicchio, Tudela Lettuce, Candied Pistachios, Balsamic & Dijon Mustard Vinaigrette

\$60.000
- Endives & Tonnato

With Candied Pistachios (Depending on availability)

\$64.000
- House Green Salad

Organic Lettuce, Aromatic Herbs & Greek Yogurt Vinaigrette

\$43.000
- Niçoise

Seared Tuna, Tudela Lettuce, Green Beans, Egg & Cherry Tomatoes

\$62.000



SOUPS

- Onion Soup

Gratinated with Gruyère Cheese

\$48.000
- Bouillabaisse

Catch of the Day, Mussels, Clams, Prawns, Saffron & Baguette

\$70.000

SANDWICHES

- French Dip

Sirloin Roast Beef, Dijonnaise, Caramelized Onions, Melted Mozzarella, Jus & French Fries

\$64.000
- "El Francés" Burger

200gr Angus, House-Made Bun, Dijon Mustard, Emmental Cheese, Caramelized Onions & French Fries

\$63.000

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MAINS

Pepper-Crusted Tuna	• \$85.000
<i>Béarnaise Sauce & French Fries</i>	
Moules Frites	• \$68.000
<i>Creamy Mussels with White Wine, Butter, Garlic, Leek, Parsley & French Fries</i>	
Grilled Salmon	• \$89.000
<i>Citrus Beurre Blanc, Asparagus & Mashed Potatoes</i>	
Catch of the Day à la Meunière	• \$93.000
<i>300gr Brown Butter, Lemon & Capers</i>	
Lobster Spaghetti	• \$135.000
<i>Bisque, Garlic, Parsley & Lime</i>	
Boeuf Bourguignon	• \$106.000
<i>Slow-Braised Brisket, Carrots & Confit Shallots</i>	
Spaghetti Pomodoro	• \$45.000
<i>San Marzano Tomato & Stracciatella di Bufala</i>	
Rôti Chicken	• \$74.000
<i>With Dijonnaise (Choose 1 side)</i>	
Lobster Tail	• \$230.000
<i>With Butter, Garlic & Parsley (Depending on availability)</i>	
Duck à l'Orange	• \$194.000
<i>Magret & Leg with Mashed Potatoes</i>	
Golden Croaker	• \$89.000
<i>Paris Mushrooms, Spinach & Creamed Cherry Tomatoes</i>	
Pork Steak (300gr)	• \$95.000
<i>Mustard Jus Rôti, Mashed Potato & Caramelized Apples</i>	

MEATS

Steak Frites	• \$87.000
<i>220gr Sirloin, French Fries, Béarnaise Sauce & Maître d'Hôtel Butter</i>	
Entrecôte (New York Steak)	• \$164.000
<i>(Choose a sauce) 300gr Certified Angus Beef</i>	
Beef Ribeye	
<i>(Choose a sauce)</i>	
300 gr Argentine	• \$146.000
300 gr Certified Angus Beef	• \$238.000
Pepper Steak	
<i>(With French Fries)</i>	
220 gr	• \$92.000
300 gr	• \$108.000
Dijon Mustard Sirloin	
<i>(With French Fries)</i>	
220 gr	• \$87.000
300 gr	• \$104.000
Media Luna de Vacio	• \$119.000
<i>(Choose a sauce) 300 gr Argentino</i>	
Porterhouse	• \$310.000
<i>(Choose 2 sauces) 900 gr Certified Angus Beef</i>	
*Foie Gras (60gr)	• \$90.000

SIDES

French Fries	• \$16.000
Smashed Potatoes	• \$18.000
Creamed Spinach	• \$28.000
Rice	• \$11.000
Green Salad with Avocado and Pickels	• \$24.000
Potatoes au gratin	• \$27.000
Sautéed Peas	• \$26.000

SAUCES

Pepper	• \$17.000
Blue Cheese	• \$17.000
Dijon Mustard	• \$17.000
Béarnaise	• \$17.000

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DESSERTS

Classic Crème Brûlée
• \$27.000

Tarte Tatin
Puff Pastry, Apple & Vanilla Ice Cream
• \$28.000

Crêpe Suzette
Classic, Grand Marnier & Vanilla Ice Cream
• \$27.000

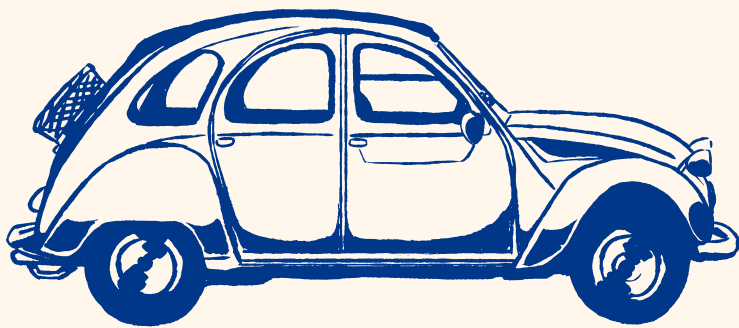
Almond Cake
Berries, Caramel & Walnut Ice Cream
• \$27.000

Lemon Millefeuille
Vanilla Cream, Lemon & Meringue
• \$27.000

Chocolate Cake
Nut Nougatine & Milk Ice Cream
• \$27.000

Profiteroles
Vanilla Ice Cream & Hot Chocolate Sauce
• \$32.000

Cheese Platter "El Francés"
• \$72.000



POUSSE CAFÉ

Grand Marnier
• \$60.000

Frangelico (Licor de Avellana)
• \$48.000

Grappa Cellini Blanca
• \$50.000

Amaretto Disaronno
• \$46.000

Limoncello Luxardo
• \$43.000

Cointreau
• \$37.000

Carajillo en París
• \$36.000

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DRINKS

BEERS

Stella Artois • \$14.900

Corona • \$13.900

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 • \$7.900

Soda Schweppes • \$8.900

San Pellegrino or Acqua Panna 750ml • \$25.900

Coca Cola • \$8.900

JUICES AND LEMONADES

Natural lemonade • \$6.900

Tangerine juice • \$9.900

HOT BEVERAGES

Single Espresso • \$6.000

Espresso Doble, Macchiato or Americano • \$7.000

Latte or Cappuccino • \$8.000
Adición leche de almendra + \$3.000

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



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COCKTAILS

SPRITZ AND APERITIFS

Spritz 75 <i>Beefeater, Lillet Blanc, Limoncello, Lime, Prosecco, Soda</i>	\$47.000
Cerise Spritz <i>Lillet Blanc, Luxardo Maraschino, Prosecco, Soda, Amarena Cherry</i>	\$44.000
Vermouth Spritz <i>Dubonnet, Yzaguirre Red Reserve, Crème de Cassis, Prosecco, Soda</i>	\$38.000
Lillet Tonic <i>Lillet Blanc, San Pellegrino Tonic, Lime, Luxardo Cherry</i>	\$38.000

CITRUS AND REFRESHING

G&T a l’Orange <i>Beefeater, Cointreau, Fever Tree Tonic, Orange, Rosemary</i>	\$49.000
Mule Verde <i>Ojo de Tigre, Ginger, Lime, Soda, Pastis Ricard, Basil</i>	\$48.000
Margarita Provençal <i>Altos Plata, Lavender, Lime, White Vermouth, Rose Salt</i>	\$49.000
French Sour <i>The Glenlivet Founder’s, Calvados, Honey, Ginger, Lime, Red Wine</i>	\$49.000

CLASSICS AND STRONGS

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

TO FINISH

Carajillo en Paris <i>Espresso, Grand Marnier, Licor 43, Tonka, Shaken</i>	\$36.000
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NO ALCOHOL

Spritz in Rose <i>Strawberry Cordial, Juniper Rose Cider, Mandarin Lemon</i>	\$14.900
Spritz in Lavender <i>Lavender Cordial, Lemon Juice, Soda</i>	\$14.900
Le Vampire <i>Schweppes Soda, Tonka Bitters (Unsweetened)</i>	\$14.900

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