

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 Pâté** • \$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*

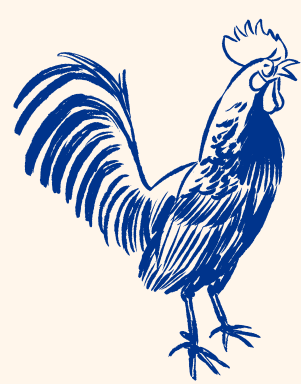
BACK TO TOP

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

Filled with Dulce de Leche & Vanilla Ice Cream

• \$32.000

Profiteroles

Vanilla Ice Cream & Hot Chocolate Sauce

• \$35.000

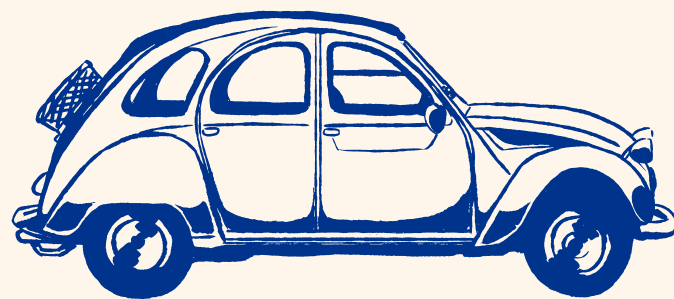
Greek Yogurt Panna Cotta

Red Berry Granita, Blackberry & Honeycomb

• \$32.000

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

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

CITRUS AND REFRESHING

G&T a l'Orange <i>Beefeater, Cointreau, Fever Tree Tonic, Orange, Rosemary</i>	• \$51.000
Mule Verde <i>Ojo de Tigre, Ginger, Lime, Soda, Pastis Ricard, Basil</i>	• \$49.000
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>	• \$38.000
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NO ALCOHOL

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

[BACK TO TOP](#)