

BISTROT

CLASSIQUE

El francés



STARTERS

MAINS

DESSERTS

DRINKS

COCKTAILS

@ELFRANCES.BISTROT

/

TAKAMI.CO

/

(601)6447766

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
- Les Crudités

• \$65.000

Seasonal Vegetables, Blue Cheese, Tomato & Avocado Dips
- 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
- Lyonnaise Pork Sausage

• \$49.000

Dijon Mustard Jus & Mashed Potatoes
- Pepper Asparagus

• \$55.000

Pecorino Velouté
- Buffalo Burrata

• \$56.000

Marinated Tomatoes, Balsamic, Green Grapes & Macadamias
- Tuna Crostini

• \$52.000

Date Butter, Peperoncini & Toasted Baguette
- Almond Tuna Ceviche

• \$50.000

Heirloom Tomato & Pomegranate
- 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
- Prawn & Squid Tempura

• \$82.000

Avocado & Salsa Golf Dip



SALADS

- Tuna Tataki Niçoise Style

• \$68.000

Seared Tuna, Tudela Lettuce Hearts, Green Beans, Egg & Cherry Tomatoes
- Crab Caesar Salad

• \$69.000

King Crab, Crispy Potatoes, Mixed Greens & Classic Caesar Vinaigrette
- 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

SANDWICHES

- French Dip

• \$69.000

Sirloin Roast Beef, Dijonnaise, Caramelized Onions, Melted Mozzarella, Jus & French Fries
- Hamburguesa “El Francés”

• \$79.000

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

• \$69.000

Roast Chicken with Dijonnaise, Emmental, Tomato, Little Gem Lettuce & Bacon

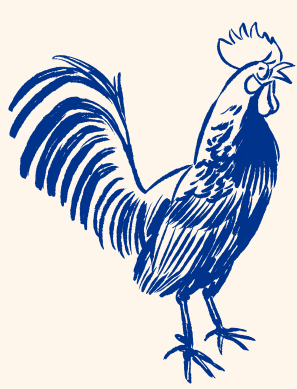
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MAINS

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
Mashed Potatoes with Caramelized Onions & Carrots	
Roasted Curry Prawns	• \$82.000
Vadouvan Yellow Curry, Fennel Chutney & Lemongrass Basmati Rice	
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)	
(Choose a sauce)	
300gr Argentine	• \$133.000
400gr Certified Angus Beef	• \$173.000
Steak Frites	• \$92.000
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	• \$23.000
Tomato & Avocado	
Sautéed Peas	• \$28.000
Smashed Potatoes	• \$20.000
Rice	• \$14.000
Potatoes au gratin	• \$29.000
Truffled French Fries	• \$24.000

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

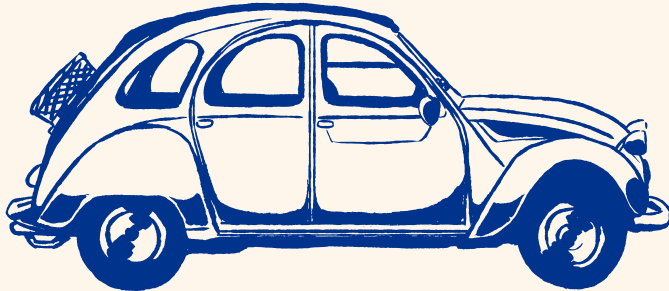
Lemon Millefeuille
Vanilla Cream, Lemon & Meringue
• \$30.000

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

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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



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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, Yzañuirre 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

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