

# BISTRO 555

## TARTINES & SANDWICHES

CROQUE MONSIEUR	8
<i>Multigrain bread, béchamel, ham &amp; Swiss</i>	
CROQUE ITALIAN	8
<i>Multigrain bread, fresh mozzarella, roasted tomatoes</i>	
PARISIAN	7
<i>Baguette, Madrange ham, butter and cornichons</i>	
LYON	7
<i>Baguette, rosette de Lyon (cured salami), butter &amp; cornichons</i>	
MAROCAN	7
<i>Baguette, merguez Lamb sausage &amp; harissa</i>	
FARMER	7
<i>Country style pate, onion jam &amp; cornichons</i>	
TARTINE PROVENCE	6
<i>Grilled vegetables, fresh mozzarella, pesto</i>	
TARTINE BRUSCHETTA	6
TARTINE TUNA	7
<i>Spiced tuna salad</i>	
TARTINE LANDAISE	7
<i>Duck rillettes, cornichons</i>	
TARTINE BISTRO	9
<i>Camembert, arugula, roasted tomatoes &amp; Serrano</i>	

## CHARCUTERIE PLATTERS

SMALL PLATTER	12
<i>Rosette de Lyon, cured salami, Prosciutto, cornichons, Brie, salad, bread toasts, onion jam</i>	
MEDIUM PLATTER	15
<i>Rosette de Lyon, cured salami, Prosciutto, cornichons, Brie, Chorizo, Garlic sausage, candied Onions, salad, bread basket</i>	
LARGE PLATTER	18
<i>Rosette de Lyon, cured salami, Prosciutto, cornichons, Brie, Chorizo, Garlic sausage, country style pate, candied Onions, salad, bread basket, fig Jelly</i>	
KOSHER PLATTER	15
<i>Bresaola, cured duck breast, country style pate, Brie, Duck rillettes, candied onions, fig jelly &amp; bread basket</i>	

## SALMON

HOUSE CURED SALMON "GRAVLAX"	9
<i>Citrus cream and toasts</i>	
NORVEGIAN SMOKED SALMON "RESERVE"	11
<i>Capers, lemon wedges and toasts</i>	
SALMON TARTAR	9
<i>Avocado, herbed citrus cream &amp; toasts</i>	

## SPECIALS

MANCHEGO with Fig jam	12
IMPORTED PATA NEGRA country bread toasts	28
<b>FOIE GRAS</b>	
<i>Served with country bread toasts And fig jam</i>	
HOMEMADE FOIE GRAS TERRRINE "AU SEL"	12
HOMEMADE FOIE GRAS "AU TORCHON"	14

## SALAD

12

**BISTRO:** Mixed greens, toasted warm Crotin de Chavignol, candied pearl onions, roasted tomatoes, Balsamic vinaigrette

**IBERICO:** Arugula, roasted tomatoes, Manchego cheese, Serrano Ham, Fresh Figs, pine nuts & Balsamic

**CAMEMBERT** Lola rossa lettuce, Bresaola, melted camembert toast, organic tomatoes & Xeres vinaigrette

**BIARRITZ** baby spinach, warm potatoes, crumbled goat cheese  
Salmon "Gravlax", creamy shallot dressing

## TAPAS

GOUGERES BASKET Comte cheese mini puffies	5
GASPACHO	6
TORTILLA DEL "DIA"	6
BISTRO TAPAS PLATTER	7
<i>Assorted olives, roasted peppers, marinated anchovies, &amp; Tapenade Provençal</i>	
MARINATED ANCHOVIES warm potatoes & Sea Salt	8
PAN CON TOMATE Y SERRANO	8
OCTOPUS SALAD	9
VEGETABLE TARTAR	8
BEEF CARPACCIO shaved Parmesan, herbs	8

## CHEESES PLATTERS

*With Honey, Walnuts & bread basket  
Selection of Imported Cheeses*

SMALL PLATTER	9
MEDIUM PLATTER	12
LARGE PLATTER	15

## DESSERT