

## Bistrot Lobo, c'est le bistrot du loup.

Issu des fables, le loup a traversé le temps. On l'a longtemps imaginé caché dans les histoires du soir, porteur de mystère et de leçons. Ici, il quitte les pages pour s'installer à table. Il vous invite à le suivre dans un monde où on savoure le moment, où on prend le temps, et où l'on se souvient de rêver. Car au fond, malgré les années, nous restons tous de grands enfants.

## Bistrot Lobo is the bistro of the wolf.

Born from fables, the wolf has traveled through time. Long imagined as a creature of bedtime stories, he carried mystery, mischief, and lessons. At his bistro, he steps out of the pages and takes a seat at the table. He invites you into a world where we savor the moment, where time slows down, and where we remember to dream. Because deep down, no matter the years, we all remain children at heart.



**BISTROT LOBO**

## BREAKFAST

### Granola Bowl

Creamy yogurt paired with red fruit coulis, assorted fresh strawberries, and topped with granola.

\$11.00

### Avocado & Egg Toast

Spread of ripe avocado mousse on sourdough bread, topped with scrambled eggs. Served with a fresh side salad.

\$11.00

### Freshly Baked Croissant

Add your choice of zaatar, cheese, apricot jam, or Nutella \$2.50.

\$4.50

### Smoked Salmon Toast

Spread of avocado mousse and fresh slices on a toasted sourdough, topped with smoked salmon and citrus condiments. Served with a fresh side salad.

\$14.00

### Eggs Your Way

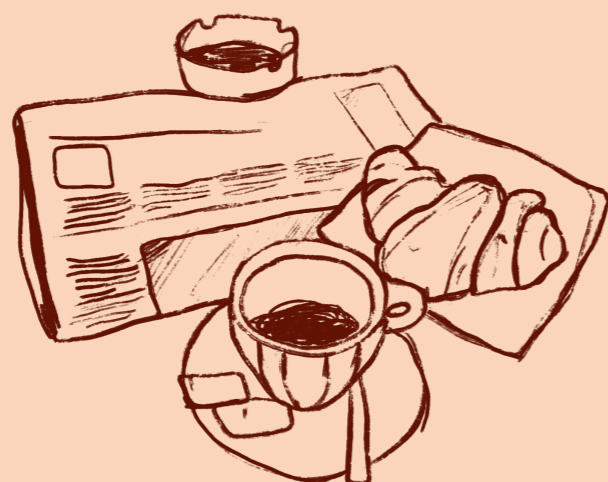
Your choice of sunny side up, scrambled, poached, or boiled, served with a fresh side salad.

\$10.00

### Soufflé Pancakes

Soft soufflé pancakes served with icing sugar and a choice of maple syrup, red berry coulis, or Nutella.

\$10.00



## STARTERS

### French Onion Soup

Caramelized onions, slow cooked in homemade bouillon, served with garlic croutons and Emmental cheese.

\$12.00

### Beetroot Gravlax Salmon

Homemade beet-cured salmon, accompanied by dill and chive cream, pickled onions, and radish.

\$18.00

### Bresaola Caprese Bruschetta

Toasted bread in olive oil and garlic, layered with tomato sauté, fresh mozzarella, basil pesto, and a hint of balsamic reduction, topped with bresaola.

\$15.00

### Zucchini Tempura

Homemade tempura zucchini served with a fresh herbal mayo dip.

\$8.00

### Sweet Potato Fries

Golden and crispy, served with the chef's sour cream sauce.

\$8.00

### House-Made Croquesquis

Croquettes filled with Comté béchamel and sautéed mushrooms, paired with truffle mayo, topped with shaved 12-month Comté.

\$12.00

### Tuna Tataki

Sushi-grade tuna, briefly seared, served with sesame, soy, and citrus glaze.

\$18.00



### Salmon Tartare with Avocado

Hand-cut fresh salmon, combined with capers and citrus, topped with avocado slices and citrus accents.

\$18.00

### Beef Tartare

Classic hand-cut MB2 Australian meat, served with fries.

\$22.00

### Slow-Braised Beef Bao

Slow-cooked MB3+ chuck in aromatics, stuffed in a steamed bun with cabbage salad and our homemade signature sauce.

\$14.00

### Fresh Sautéed Mushrooms

Pleurotte, girolle, and button mushrooms sautéed with parsley and shallots.\*

\$12.00

Prices are inclusive of VAT. Please inform your waiter of any food allergies. Some dishes may contain traces of common allergens.

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## SALADS

**Chicken Caesar** \$20.00  
Sucrine leaves tossed in homemade Caesar sauce with grilled chicken, Parmesan shavings, and crispy garlic panko.

**Marinated Beets and Halloumi** \$18.00  
Grilled halloumi paired with marinated beets and beet chips, toasted walnuts, pomegranate seeds, and arugula. Dressed in our signature balsamic pomegranate dressing.

**Fresh Burrata** \$23.00  
150g burrata served with tri-colored cherry tomatoes tossed in fresh basil pesto and a balsamic drizzle.\*

## SANDWICHES & BURGERS

**Beef Katsu Sando** \$16.00  
Crispy panko-coated beef with a juicy interior, rich signature sauce, enclosed in pain de mie brioche, topped with tobiko.

**Croque-Monsieur** \$16.00  
Toasted pain de mie layered with smoked ham, melted provolone, and homemade creamy béchamel, served with a choice of side salad or fries.

## PASTA & RISOTTO

**Linguine with Shrimp** \$26.00  
Linguine served topped with Black Tiger shrimp and rich homemade bisque sauce.

**Rigatoni Pomodoro** \$20.00  
Rigatoni served with homemade pomodoro sauce, fresh basil, and topped with stracciatella.

**Green Garden Salad** \$12.00  
Fresh asparagus, cherry tomatoes, olives, snow peas, edamame, and lemon-garlic oil dressing, topped with 24-month shaved Parmesan.

**Goat Cheese** \$17.00  
Fried goat cheese served warm with honey, over fresh mesclun, almonds, dried apricots, raisins, pomegranate, and walnuts. Dressed with honey mustard vinaigrette.

**Fresh Crab** \$26.00  
Mixed with avocado cubes and mousse, Japanese mayo, mango, and yuzu vinaigrette.

**Smoked Salmon Toast** \$22.00  
Spread of avocado mousse and fresh slices, served on a toasted sourdough, topped with smoked salmon and citrus condiments.

**Gourmet Burger** \$20.00  
Angus beef patty served with caramelized onions in beef jus, tomato, and arugula, with our signature sauce in a brioche bun, served with fries.

**Truffle and Mushroom Risotto** \$23.00  
Arborio risotto finished with Parmesan and butter, with a hint of black truffle.

## MAIN COURSES

**Grilled Salmon** \$28.00  
Pan-seared salmon with crispy skin, seasonal greens, sweet potato purée, served with rich lemon butter.

**Le Lobo** \$45.00  
Australian beef MB2+ served with seared foie gras, truffle purée, and sauce marchand de vin.

**Sea Bass Fillet** \$22.00 / \$29.00  
Available in half or full portion.  
Sea bass fillet served alongside black rice façon risotto, grilled asparagus, and vierge sauce.

**Beef Tenderloin** \$32.00  
180g MB2+ beef tenderloin served with Robuchon-style potato purée and pepper sauce.

**Steak Frites** \$28.00  
180g grilled steak served with fries, topped with Café de Paris sauce.

**Chicken Escalope en Ballotine** \$25.00  
Chicken escalope rolled with your choice of ham or turkey and Comté cheese, served with creamy purée and Dijon mayo.

## SIDES

**French Fries** \$7.00

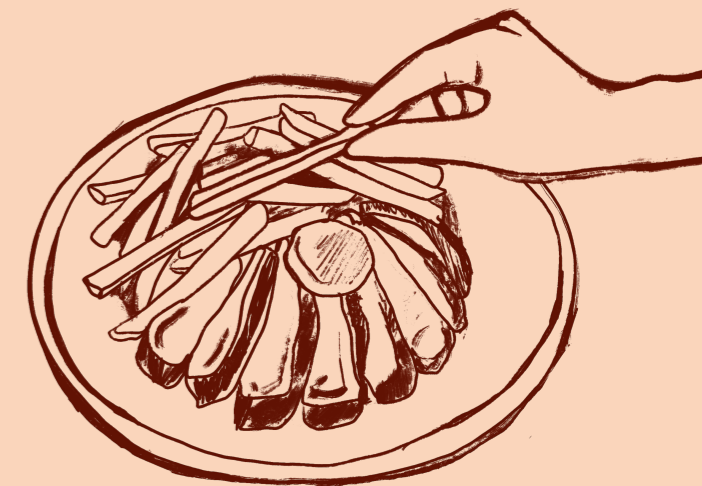
**Mashed Potatoes** \$9.00

**Sweet Potato Purée** \$7.00

**Gambas on House Ratatouille** \$28.00  
Gambas prepared in a Provençal style, served with signature house ratatouille and crispy gnocchi.

**Toulouse Sausage** \$17.00  
Sausage served with homemade mashed potatoes and wholegrain mustard sauce.

**Ribeye for Two** \$80.00  
Premium Australian Wagyu beef MB5+ (400g) seasoned with fleur de sel, served with two sides of your choice.



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## DESSERTS

### Iced Profiteroles

\$12.00

Homemade profiteroles filled with ice cream, finished with Belgian dark chocolate drizzle.

### Pain Perdu

\$14.00

Our signature brioche soaked in vanilla cream, caramelized with butter, served with caramel and vanilla ice cream.

### Honey Cake

\$12.00

### Signature Chocolate Cake

\$12.00

### Basque Cheesecake

\$12.00

### Ice Cream and Sorbets

\$4.00

Vanilla | Chocolate | Lemon

### Chocolat Mou

\$10.00

Chocolate ice cream served with cream, chocolate sauce, and crushed almonds.

