



## BISTRO BRETON : Le Concept !

Here in Bistro Breton we serve classic French Bistro dishes and celebrate the delicacies from Brittany.

Along with the great seafood, Galettes & Crepes are the most iconic elements from our Brittany root. Galette is a thin gluten free buckwheat pancake. We only serve it a la minute. Therefore we can preserve all the aromas and a crispy texture.

For a perfect ending our selection of Crepes would be your first choice. Also made upon your order, these crispy, tender and warm wheat pancakes are very hard to resist. But you might also be very attracted by our more classic delicacies!



**Bon Appetit!**



Scan QR Code to see dish photos

All prices are subject to a 10% service charge. Any unlisted wines will incur a \$180 corkage charge.

# SET LUNCH

Starter + Main + Drink

## STARTERS

**Chef's Soup**

**Mixed Green Salad**

**Brittany Fish Soup +38**  
Served with garlic bread and cheese

## MAINS

### Set 138 HKD

**Galette La Bigoudene**  
Emmental cheese, cooked ham, egg, salad, + 1 veggie (tomato / mushroom / spinach)

**Galette La Langoz**  
Emmental cheese, spinach, tomato confit, Dijon mustard

**Toulouse Sausage**  
Served with mashed potato and green beans

**Pasta Carbonara**  
Linguini with diced bacon in creamy egg sauce

### Set 158 HKD

**Galette La Chorizo**  
Chorizo Serrano, egg, Emmental cheese, tomato confit

**Galette La Piano**  
Smoked salmon, cream, egg, spinach

**Tiger Prawn Pasta**  
Linguini cooked with tiger prawn, chilli, garlic, lemon and tomato confit

**Mushroom Burgundy**  
Pinot Noir Braised Shitake and eryngii, served with mashed potato

**Chicken Devil's Sauce**  
Chicken thigh in tarragon pepper sauce served with mashed potato and green beans

**Snapper Fillet**  
Served with red pepper sauce and rice

### Set 188 HKD

**Beef Burgundy**  
Pinot Noir braised beef cheek with mushrooms, served with mashed potato

**Duck Confit**  
Served with orange sauce and mashed potato

**Crab Pasta**  
Linguini cooked with crab meat, garlic butter sundried tomato and asparagus

**Seabass**  
Selected French seabass served with orange cream and fennel

**Classic Beef Tartare +20**  
Served with French fries

**Tenderloin Steak +50**  
Served with French fries and green peppercorn sauce

## DESSERTS

**Crepe La Chocolat Banane +25**  
Fresh banana, chocolate sauce, whipped cream

**Creme Brulee +35**  
Baked vanilla custard topped with hard caramel

**Crepe La Pomme Caramel +25**  
Caramelised apples, salted caramel, whipped cream

**Red Berry Melba +45**  
Vanilla ice cream, berries, whipped cream, almonds.

**Crepe La Liegoise +45**  
Chocolate ice cream, salted butter caramel, almond and whipped cream

**Far Breton +25**  
Baked custard flan with rum aged Prunes

## DRINKS

Ice Tea / Black Coffee

Soda/Fresh Lemonade/Tea +15

Cappuccino/Latte/Mocha +20

Draft Beer 25cl/House wine/Cider +35



## BISTRO BRETON : Le Concept !

Bistro Breton 既是一間傳統法式小館，同時強調源自布列塔尼的豐富滋味。

我們希望透過實在又暖心的小館菜餚，讓你感受到小館全人對傳統法式廚藝的體會，與及我們對每一道菜式的重視和努力。

提及布列塔尼菜，蕎麥煎餅和可麗餅絕對是重中之重。蕎麥煎餅是布列塔尼的傳統日常主食，本身就咸甜皆宜。而在Bistro Breton，即叫即製的蕎麥煎餅既保存了濃郁的蕎麥香氣，更能提供那香脆與軟糯兼備的獨特口感。

未食甜品，又豈言完滿？

我們同樣即叫即製的可麗餅絕對是不二之選，誰又有能抗拒溫熱香脆，又猶有兩分柔嫩的可麗餅呢？

何況更搭配了各種高質食材，計有布列塔尼產的牛油和忌廉，自製的鹹牛油焦糖醬和朱古力醬，更未計時令生果。



Bon Appetit!



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所有價格均需加收 10% 的服務費。任何未列出的葡萄酒將收取180港元的開瓶費。

廚師特選餐湯

### 138 HKD 套餐

比古丹蕎麥煎餅

艾民頓芝士、熟火腿、雞蛋、沙律、  
三選一  
(油封番茄/牛油炒蘑菇/菠菜)

拉戈斯蕎麥煎餅

艾民頓芝士、菠菜、油封番茄、第戎芥末醬

圖盧茲香腸

配香滑薯蓉和四季豆

煙肉雞蛋意大利麵

扁意粉配煙肉雞蛋汁

朱古力香蕉可麗餅 +25

新鮮香蕉、朱古力醬、鮮忌廉

焦糖燉蛋+35

雲呢啞燉蛋配燒糖

## 午餐套餐

前菜 + 主菜 + 飲品

### 前菜

田園沙律

布列塔尼魚湯 +38

配蒜蓉多士及芝士

### 主菜

### 158 HKD 套餐

西班牙辣香腸蕎麥煎餅

塞拉諾香腸、雞蛋、艾民頓芝士、  
油封番茄

庇安奴蕎麥煎餅

煙三文魚、忌廉、雞蛋、菠菜

虎蝦義大利麵

扁意粉、辣椒、大蒜、檸檬和油封番茄

勃艮第式紅酒慢煮蘑菇

黑皮諾燉香菇及杏鮑菇，配薯蓉

魔鬼汁雞扒

雞扒配龍蒿胡椒醬，香滑薯蓉和四季豆

燒鯛魚柳

配紅燈籠椒忌廉汁及牛油香飯

### 加配甜品

焦糖蘋果可麗餅 +25

焦糖蘋果、鹽味牛油焦糖、鮮忌廉

紅莓梅爾巴+45

雲呢拿雪糕、莓果、鮮忌廉、杏仁片

### 188 HKD 套餐

勃艮第式紅酒燉牛肉

黑皮諾燉牛面肉，配雜菌及薯蓉

法式油封鴨腿

配香橙醬和薯蓉

蟹肉意大利麵

扁意粉配蟹肉、蒜蓉牛油、乾蕃茄及露筍

法國海鱸魚

特選海鱸魚配香橙忌廉汁及茴香

經典韃靼牛肉+20

配炸薯條

香煎牛柳+50

配炸薯條和青胡椒醬

朱古力雪糕焦糖可麗餅+45

朱古力雪糕、鹽味牛油焦糖、杏仁片和鮮忌廉

布列塔尼布丁蛋糕 +25

陳年秣酒浸李乾焗吉士蛋糕

### 飲品

凍茶/黑咖啡

各式罐裝飲品/新鮮檸檬特飲/各式熱茶 +15

泡沫咖啡/牛奶咖啡/摩卡咖啡 +20

生啤25cl/特選餐酒/布列塔尼產蘋果酒 +35