

Voilà le Bistro



Hyatt Celebrates 100 Years of French Style

N.A. - A.C.

Bistro • Tavern Menus

BISTRO

Les Petits Plats

- Soupe De Poisson Mediterranéenne 3.50
Mediterranean Seafood Soup with Garlic Toast and Rouille
- Salade Du Bistro 4.25
Mixed Greens with Cabernet Sauvignon Dressing
- Moules Provençale 5.25
Mussels with Garlic and Tomato
- Saumon Fumé 6.25
Marinated Slices of Smoked Salmon
- Pâté Maison 4.75
Country Style Pâté

Les Entrées

- Salade Niçoise 9.75
Fresh Grilled Tuna Nicoise
- Cassoulet De Toulouse 11.95
Lamb, Duck Confit, Sausage, Bacon and Tomato Baked with Beans
- Grillade De Poissons 12.75
Grilled Mixed Seafood with Roasted Vegetables
- Poulet Dijonnaise 11.50
Roasted Mustard Chicken with Celery Root Salad
- Côte De Veau Rôtie 13.50
Veal Chop with Roasted Vegetables
- Steak Frites 12.25
Sirloin Steak with French Fries

Les Desserts

- Gâteau Aux Noisettes 3.75
Hazelnut Torte
- Mille-Feuille 3.75
Napoleon
- Crème Caramel 3.75
Caramel Cream
- Assiette De Fromages 4.75
Cheese Platter

Les Boissons

- Perrier 2.50 French Roast Coffee 2.50

Les Vins

Champagne	Glass/Bottle	Vins Rouges	Glass/Bottle
Taittinger Brut, La Française	9.50 59.00	Beaujolais, Louis Jadot	4.25 20.00
Bouvet Brut (Sparkling Wine)	4.50 24.00	Saint Emilion, Moueix	5.75 26.00
Vins Blancs		Pinot Noir, Louis Jadot	4.75 23.00
Maître d'Estournel	4.25 19.00	Vin Rosé (Blush)	
Chardonnay, Louis Jadot	5.25 24.00	Cabernet Rosé d'Anjou, Moc Baril	4.00 18.00
Mâcon-Villages, Louis Jadot	4.75 21.00		

Le Slim Cow
Delice de France
Doux de Montagne
Liberty/Richter

The Perrier Group
Kobrand
Courvoisier
Grand Marnier

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