



La
BELLE VIE
B I S T R O

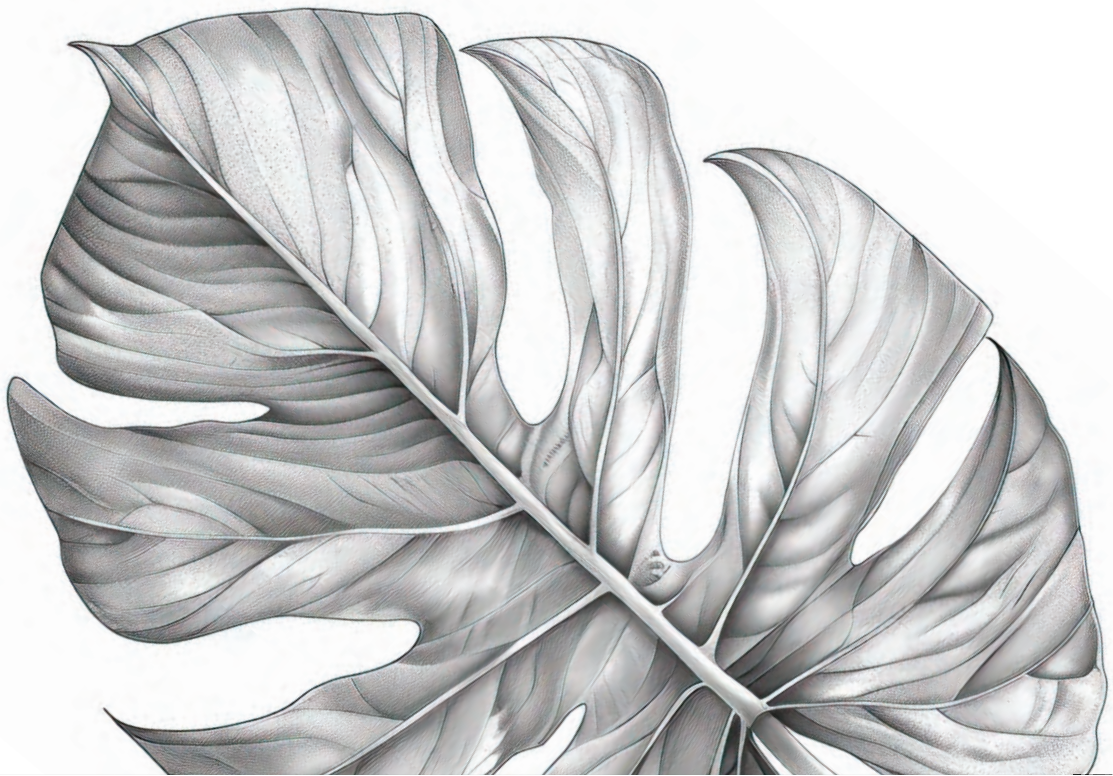


La
BELLE VIE
BISTRO

Bienvenue!

Enjoy casual dining with our carefully crafted menu featuring a delightful array of traditional French food, renowned for its simplicity, heartiness, and rich flavours, each dish based around classic French cuisine designed to be enjoyed in a laidback setting with your loved one or just good company of close friends.

Welcome to La Belle Vie – an immersive culinary journey into France.



Les Fruits de mers

SEAFOOD

Les Huitres ●

Oyster Fines de Claire France

3 pcs Price for Dine Around All-Inclusive package USD 4 | USD 23

6 pcs Price for Dine Around All-Inclusive package USD 8 | USD 38

served with Mignonette sauce, lemon wedges, toasted homemade Chia bread and salted butter

Plateau de fruits de mer (for 2 persons) ●

Price for Dine Around All-Inclusive package USD 40 | USD 140

An array of raw & freshly cooked seafood served cold on ice garnished with 4 crab claws, 2 Dublin Bay prawns, 4 prawns, 4 pcs oysters fine de claires, 4 cooked green lip mussel, 8 cooked black mussels, 6 cooked whelk, & cooked winkles served with Mignonette sauce, mayonnaise, algae tartare, lemon wedges, toasted homemade Chia bread and salted butter

Plateau de fruit de mer royale (for 2 persons) ●

Price for Dine Around All-Inclusive package USD 60 | USD 210

An array of raw & freshly cooked seafood served cold on ice garnished with 2 x 1/2 Atlantique lobster, 4 crab claws, 2 Dublin Bay prawns, 4 prawns, 4 pcs oysters fine de claires, 4 cooked green lip mussel, 8 cooked black mussels, 6 cooked whelk, & cooked winkles served with Mignonette sauce, mayonnaise, algae tartare, lemon wedges, toasted homemade Chia bread and salted butter

The Dine Around All-Inclusive includes 1 starter, 1 main course and 1 dessert per person.

All prices are in US dollar including 10% service charge and 17% GST.

Not included in any All-Inclusive Packages. ●

Ingredients may contain other allergens. Please notify our team if you have any allergic intolerance.

We depend on local fishermen and overseas suppliers. We apologise if your choice is not available on this occasion.

Les Potages

SOUPS

La bisque de homard

USD 24

Creamy Atlantic lobster soup

La soupe du jour

USD 14

The soup of the day

Gratinée à l'oignons (V)

USD 20

The classic French with a vegetarian twist. Caramelised onions in vegetables broth topped with broiled cheese on French baguette.

Les Fromages & Charcuteries

CHEESES & COLD CUTS

The cheeses board

USD 60 (for 2 pers)

The charcuterie board

USD 75 (for 2 pers)

The board of cheese and charcuterie

USD 60 (for 2 pers)

All boards are served with pickled chanterelles, cornichons, pickled onion, and homemade figs chutney

La Spécialité à votre Table

THE SPECIALITY AT YOUR TABLE

Le classique Steak tartare haché au couteau

USD 50

Knife chopped raw black angus beef fillet, shallot, capers, parsley, cornichons, Worcestershire sauce, Dijon mustard, few drop of tabasco, yolk, made at your table served with steak fries and toasts

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Les Entrées

STARTERS

Le Foie gras de canard

USD 30

Foie gras terrine, maple syrup jelly, apple compote and toasted brioche

La Salade Landaise

USD 30

The salad is beloved for its contrast of temperatures of the ingredients. It's made with smoked duck breast, pan fried gizzards confit, frisée & cooked French bean, shaving of foie gras, cherry tomatoes, roasted walnuts, and croutons seasoned with walnut vinaigrette

Les œufs mayonnaise

USD 15

A staple of Parisian bistros, a codified recipe that must be respected, eight minutes and 40 seconds hardboiled eggs with a homemade mayonnaise strong in Dijon mustard on top of a celeriac remoulade

La tartine La Belle Vie

USD 26

Grilled home-made Chia seed bread topped with chives cream cheese and a Dijon mustard and capers yellow fin tuna tartare

Encornets à la Provençale

USD 14

Stewed Squid in tomato and fresh herbs sauce

Cassolette de fruits de mer

USD 24

Gratinated seafood stew with Lyonnaise fish dumpling

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Les Plats Principaux

THE MAIN DISHES

Le thon basquaise

USD 54

Local Yellow fin tuna steak grilled served with traditional French southwest province tomato and bell pepper sauce

Le loup de mer à la grenobloise

USD 54

Pan fried Mediterranean seabass served with capers, lemon and croutons butter

La daurade royale

USD 54

Pan-fried gilthead sea bream fillet with a virgin sauce

Le Homard thermidor ●

Price for Dine around All-inclusive package USD 65 | USD 125

Atlantic Lobster in a classical recipe of the French cuisine

Le Poulet sauté chasseur

USD 56

Mushroom stuffed yellow skin chicken breast in tarragon flavoured sauce, Baby onion, bacon, mushrooms ragout and croutons

La Souris d'agneau braisée

USD 54

Lamb shank confit in a rosemary flavoured red wine sauce

Le Parmentier La belle Vie

USD 58

Comté cheese gratinated truffles flavoured mashed potatoes with pulled red wine Slow cooked beef short ribs, red wine reduction scented with truffles

Les ris de veau aux Langoustines

USD 54

Veal sweetbread with Dublin Bay prawns. morels in flavoured Dublin Bay prawns sauce

All main courses are served with one side dish, please select yours

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Vegetarien
VEGETARIAN

ENTREES / STARTER

Le poireau

USD 22

Warm leek in truffle vinaigrette

La tartine de morilles

USD 39

Grilled home-made Chia seed bread topped with creamy morels sauce

PLATS PRINCIPAUX / MAIN COURSE

Le Parmentier

USD 39

Stewed green lentils like a civet topped with Comté cheese gratinated mashed potatoes, truffles flavoured red wine reduction

Les Aubergines Milanaise

USD 39

Pan fried breaded eggplant purple served tomato and bell pepper sauce

All main courses are served with one side dish, please select yours

Accompagnements
SIDE DISHES

USD 11 per item

Steak fries | Mashed potatoes | Basmati rice | Gratin de macaronis / pasta gratin
Creamy spinach | Ratatouille Niçoise | Sucrine lettuce salad

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Desserts

SWEETS

Le Cohiba

USD 22

A sweet pleasure without nicotine, rich milk chocolate mousse with a subtle note of salted butter caramel, the crunch of praline streusel and a touch of whiskey cream served with an aerial coffee foam

La bulle myrtilles/ananas

USD 22

A sweet and refreshing mixture of cilantro, citrus & pineapple smoothie with an almond madeleine flavoured with a blackcurrant liqueur syrup served with a home-made blueberry's sorbet and a surprise. (Our Executive Pastry Chef suggestion)

Le Vertige chocolat

USD 22

A Classic of the French repertoire, a Chocolate Moelleux Cake is a decadent and intensely chocolatey cake serves with home-made liquorice ice cream, vanilla sauce topped with cocoa liqueur air

Les Pots de Crèmes

USD 22

Pots de crèmes translates from the French to "jars of cream," but the name undersells how tasty this dessert is. Velvety smooth texture and deep flavor of vanilla, pistachio, salted caramel, Hazelnut praline & chocolate served with cat's tongue "petits fours"

La Tarte Tatin

USD 22

This French bistro classic is nothing short of fabulous. Caramelized apple with milk chocolate streusel serves with a nice scoop of double cream and hazelnut crumble

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Beverages

AFTER DINNER DRINKS

PRICE

Cognac

- ✓ Courvoisier V.S.
- Remy Martin V.S.O.P

USD 13
USD 28

Gin

- ✓ Bombay Sapphire

USD 10

Whisky

- ✓ Chivas Regal, 12 years
- Macallan, 12 years
- Lagavulin, 16 years

USD 17
USD 26
USD 39

Vodka

- ✓ Stolichnaya, Russia
- Belvedere, Poland
- Ciroc, France

USD 9
USD 18
USD 19

Port

- ✓ Sandeman's port, Portugal

USD 11

Bitters

- ✓ Fernet Branca, Italy
- ✓ Jagermeister, Germany

USD 13
USD 10

Liqueurs

- ✓ Southern Comfort, U.S.A.
- ✓ Sambuca, Italy
- ✓ Amaretto Disaronno, Italy
- ✓ Bailey's Irish cream, Ireland
- ✓ Cointreau, France
- ✓ Drambuie, Scotland
- ✓ Limoncello, Italy

USD 10
USD 11
USD 13
USD 15
USD 15
USD 15
USD 10

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