



HORS D'OEUVRES

SEASONAL WHITE ASPARAGUS 8
Poached or grilled, lime hollandaise, chervil

MUSSELS "À LA PROVENÇALE" 6
Gratinated mussels with Provençal butter

DEVIL EGGS 6
Locally sourced eggs stuffed with mi-cuit salmon, young zucchini, local herbs

FOIE-GRAS AU TORCHON, CITRON CONFIT DE BAHRAIN 10
Duck liver terrine, candied Bahraini citron, brioche

GRILLED OCTOPUS, TOMATO SALAD 11
Octopus over the charcoal, lemon, chimichurri marinade, tomatoes from "Barbar" gardens

CRISPY GOAT CHEESE SALAD 7
Goat cheese in filo pastry, apple, young leaves, Mediterranean vinaigrette

PLAT PRINCIPAL

HAMMOUR "À L'AIOLI" LIKE IN CAMARGUE 16
Poached Hammour, light aioli sauce, vegetable bouquet

LOCAL LOBSTER "THERMIDOR" 18
Roasted in its shell, spinach, mustard Dijon, rigatoni in sauce

BEAUTIFUL SHRIMPS 15
Roasted with rosemary, sundried tomatoes, bisque, gnocchi, parmesan

US PRIME BEEF TENDERLOIN 250G 25
Center cut, porcini sauce, gratin, grilled portobello mushrooms

LAMB RACK 450G 28
Slow cooked, over the charcoal then sliced, olives, lemon, couscous

RISOTTO MUSHROOMS 14
Creamy arborio rice, big slices of field mushrooms, truffle and mascarpone drops

BISTRO'S SPECIAL

LE POULET "À LA BOSS" 56
French Chicken, duck liver, potatoes puree, tartine, fields mushrooms, baby lettuce 40mn

LE PLATEAU DE FROMAGE DE CHEF ALEXIS 12
European cheese selection from Chef Alexis, bread, crackers, pomelo chutney

SWEET MEMORIES

SAN SEBASTIAN CHEESECAKE 6
Unctuous trendy Spanish cheesecake, caramel ice cream

BABA IN SYRUP 6
Brioche soaked in flavored syrup, fruits, flowers, English cream

TIRAMISU 6
Traditional but essential, coffee, mascarpone, cocoa

PROFITEROLES ROYALE 6
Hazelnut cream, vanilla ice cream, warm chocolate sauce



(V) Vegetarian (N) Contain Nuts (A) Alcohol (D) Dairy (SF) Seafood (E) Eggs (S) Soy (G) Gluten (SS) Sesame Seeds
The Ritz-Carlton cannot guarantee that products are allergen-free or have been produced in an allergen-free environment.
If you have any concerns regarding food allergies, please alert your server prior to ordering.
Prices shown are in bahrain dinar. Inclusive of service charge, government levy and VAT.

Go Bistro

LA TABLE

KRUG

BY

SIGNATURE MOCKTAIL 5

BISTRONOMIQUE

A mix of Orange, grapefruit, and caramel syrup, this combination will release your powers revealing a side to that craves more

NON ALCOHOLIC BEVERAGES

Fresh juices	5
Soft beverages	4
(Coca, diet coke, Fanta, sprite, Schweppes tonic)	
Diabolo (grenadine or mint)	
Ice Tea	4

STILL & SPARKLING WATER

Voss 0.375 / 0.800	5 / 3
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BEER

Monaco	5
(grenadine syrup, sprite, beer)	
Panaché (sprite, beer)	5
Corona	7
Kirin/draft	6.5
Savana Dry Cider	

APERITIF

Mauresque (Pastis, orgeat syrup)	7
Tomate (Pastis, grenadine syrup)	7
Martini (Rosso, white)	8
Campari orange	8
Aperol	8
Blanc limé (white wine, sprite)	
Kir or Kir Royal	8
White wine or Champagne,	
Crème de cassis (1cl)	6.5

GIN

Silent Pool Surrey-24/Botanicals	9
Hendrick's	8.5
Citadelle	6

WHISKEY

J.W. Blue Label	32
Royal Salute	24
Nikka Barrel	14
Glenfiddich 15 Years	12
J.W. Black Label	8.5
Chivas Regal 12yrs	8

VODKA

Grey Goose	12
Tito's	6

RUM

Bacardi Carta Blanca	8
Bacardi Black	7.5
Plantation Rum	6

TEQUILA

Patron Silver	11
Ocho Reposado	6
Ocho Blanco	6

PLUM BRANDY

Eau-De- Vie De / Vieille Prune	6
Château Du Breuil Vieille Prune	6

COGNAC

Hennessy X.O	28
Remy Martin X.O	27
MARTELL X.O.	26
Hennessy V.S.O.P	14
Remy Martin V.S.O.P	10
Oude Meester V.S.O.B Brandy	5

SIGNATURE COCKTAILS 8

BOULEVARDIER

Martini rosso (3cl),	
Campari (3cl), Whisky (6cl)	

FRENCH CONNECTION

Cognac (3.5cl), Amaretto (3.5cl)	
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ROSE

Strawberry syrup (3 dashes),	
Kirsh (2cl), Dry Vermouth (4cl)	

FRENCH MARTINI

Vodka, Chambord raspberry liqueur	
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PEACH MARGARITA

A holiday twist on the classic margarita with peach	
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CHAMPAGNE & SPARKLING WINE

Krug Brut, Vintage 2004	265
Krug Grande Cuvée Brut Nv	260
Krug Grande Cuvée Brut Nv 375ml	115
Dom Pérignon Brut 2009	320
Laurent-Perrier Brut NV 375ml	63
Moët & Chandon Brut Nv	150
Champagne Charles De Laroche	53
Voga Prosecco	8 / 30

ROSÉ CHAMPAGNE

Laurent-Perrier Cuvée Brut Nv	230
Moët & Chandon Rosé NV	155
Charles De Laroche	
Cuvée Premier Nv	65

PORT WINE

Porto Cruz Late	
Bottled Vintage Port	8/ 52

DESSERT WINE

Chateau Andoyse du Hayot	
Sauternes	8/ 45

TEA

A selection of loose tea that offers the best floral, vegetable, woody, or fruity aromas.	6
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CALMING DECOCTION

"CAMOMILE"	6
A bright yellow infusion reveals sweet, fruity flavors with notes of pineapple	

CHOCOLAT VIENNOIS

Hot chocolate, whipped cream	6
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CAFÉ CRÈME

Americano with milk	4
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NOISETTE

Espresso with milk	4
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DECAFEINE

DOUBLE EXPRESSO	4
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CAPPUCCINO

	4
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