

The Bistro  
BY ORIGINS

MARINATED OLIVES	2
TAPENADE WITH CROUTONS	3
CHARCUTERIE PLATTER <sup>(P)</sup>	8

## STARTERS



### SOUP

SOUPE À L'OIGNONS <sup>(V)</sup>	6
<i>Onion soup, Gratinated Baguette with Cheese</i>	

SOUPE DE CHAMPIGNONS ET CHOU KALE <sup>(V) (D)</sup>	6
<i>Mushroom &amp; Kale Soup, Cream, Garlic Croutons</i>	

SOUPE AUX TRUFFES NOIRES "VGE" BY PAUL BOCUSE	8
<i>Chicken Broth with Black Truffle, Crispy Puff Pastry</i>	

### COLD

CEVICHE DE SAUMON	12
<i>Salmon ceviche, Avocado, Passion Fruit, Red Caviar, Yellow Pepper Coulis</i>	

TARTARE DE BOEUF ANGUS	14
<i>Hand Cut Angus Beef Tartare, Waffle Potatoes, Bagna Cauda Sauce</i>	

SALADE D'ENDIVES JAUNE ET ROUGE <sup>(N) (V) (GF) (D)</sup>	7
<i>Endives, Pears, Roquefort, Walnuts, Date and Mustard Dressing</i>	

BEETROOT & BLACKBERRY SALAD <sup>(D) (N) (V)</sup>	7
<i>Baked Goat Cheese, Arugula, Walnuts</i>	

### HOT

PAN SEARED FOIE GRAS	14
<i>On brioche toast, Caramelized Apple and grape</i>	

CASSEROLE DE LA MER <sup>(D) (SF)</sup>	8
<i>Seafood Gratin with Cigale, Mussels and Shrimps, Mushrooms and Tarragon Sauce</i>	

FEUILLETÉE D'ESCARGOT DE BOURGOGNE <sup>(D)</sup>	8
<i>Burgundy Snails, Parsnip Ragout, Parsley and Garlic Butter</i>	

HOMEMADE RAVIOLI <sup>(D) (V)</sup>	10
<i>Mozzarella And Truffle Ravioli, Portobello Mushrooms, Parmesan Cream</i>	

## OUR SPECIALS

OYSTERS (1/2 DOZ)	16
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HOMEMADE BEET CURED SALMON GRAVLAX <sup>(D)</sup>	7
<i>Blinis, sour cream and red caviar</i>	

MOULES MARINIÈRE <sup>(D) (SF)</sup>	12
<i>Mussels, French fries</i>	

## PASTA



PÂTE TAGLIATELLE <sup>(P)</sup>	11
<i>Tagliatelle, Crispy Pancetta, Chestnuts, Portobello Mozzarella Cheese, Thyme</i>	

RISOTTO A LA COURGE RÔTIE <sup>(V) (D)</sup>	9
<i>Roasted butternut squash, Feta Cheese Crumble, Coriander Coulis</i>	

RIGATONI A LA MARINARA <sup>(D) (SF)</sup>	10
<i>Rigatoni, Pasta with Cream and Mussels, Clams, Shrimps, Lime</i>	

## DESSERTS



COLUMBIAN DARK CHOCOLATE FONDANT <sup>(D)</sup>	4.5
<i>Raspberry sorbet, Coriander Cream</i>	

PROFITEROLES À LA VANILLE <sup>(D)</sup>	4.5
<i>Madagascar Vanilla Chantilly Cream, 70% Dark Chocolate sauce</i>	

TARTE FINE AUX POMMES <sup>(D)</sup>	4.5
<i>Freshly baked thin apple tart, Organic Honey, Vanilla Ice Cream</i>	

PINEAPPLE CARPACCIO <sup>(N) (G) (D)</sup>	4.5
<i>Marinated pineapple with basil, Coconut sorbet</i>	

ARDOISE DE FROMAGES <sup>(N)</sup>	12
<i>Brie, Valençay, Gorgonzola and Comté, Figs preserves, Grissini Bread and Mesclun</i>	

## FISH



BAR FILET GRILLÉ <sup>(D)</sup>	13
<i>Seabass Filet, Potatoes &amp; Veggies, Black Lemon Butter Sauce</i>	

FILET DE FLÉTAN <sup>(D)</sup>	14
<i>Pan-Fried Halibut, Broccolini, Celeriac &amp; Kale Purée, Lime, Daikon</i>	

SOLE MEUNIÈRE <sup>(D)</sup>	24
<i>Dover Sole, Baked in Herb Butter, Lemon and Capers, Duchesse Potato</i>	

CREVETTES GRILLÉES <sup>(SF)</sup>	13
<i>Grilled Jumbo Prawns, Mango &amp; Chili Espelette Salsa, Fresh Basil</i>	

### SIDE DISHES <sup>(V)</sup>

4

RATATOUILLE
SPINACH WITH GARLIC
SEASONAL VEGETABLES
SAUTÉED MIX MUSHROOM
POTATO GRATIN (D)
MASHED POTATO
TRUFFLE FRIES & PARMESAN



## MEAT



CARRÉ D'AGNEAU A LA MARJOLAINE	14
<i>Lamb Rack, Roasted Butternut, Mushrooms</i>	

ENTRECÔTE BEURRE MAÎTRE D'HÔTEL <sup>(D)</sup>	22
<i>Angus Ribeye, Truffle Fries</i>	

CORN-FED POULET BREAST <sup>(D)</sup>	10
<i>Roasted Chicken, Greek Style Cauliflower, Spilt Peas, Lemon Breadcrumbs</i>	

CHATEAUBRIAND (SERVES 2) <sup>(A)</sup>	35
<i>Angus Beef Filet, Sautéed Mushrooms, Spinach, Red Wine Sauce</i>	

(V) VEGETARIAN (P) PORK (N) NUTS (D) DAIRY (GF) GLUTEN FREE (A) ALCOHOL (SF) SEAFOOD  
All prices are in Bahraini Dinars and inclusive of 5% govt levy, 10% VAT and 10% service charge

*The Bistro*  
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BEVERAGE MENU

## SMOOTHIES & SHAKES

APPLE CARAMEL SMOOTHIE 3.0  
*Peeled Apple, Yoghurt Honey, Caramel Syrup*

PASSIONATE STRAWBERRY 3.0  
*Strawberries, Vanilla Ice Cream, Honey, Passion Fruit Syrup, Almond Milk*

BLUEBERRIES SPLASH 3.0  
*Fresh Blueberries, Yoghurt, Honey, Agave Syrup, Milk*

FRESH JUICES 3.5

SOFT DRINKS 2.75

ENERGY DRINKS 4.0  
*Red Bull*

## HOT DRINKS

TRADITIONAL MOROCCAN TEA 4.0

TEA SELECTION 2.4

COFFEE SELECTION 3.0  
*Espresso, Double Espresso, Cappuccino, Latte, Americano*

## MOCKTAILS & DETOXES

VIDA'S PACKED PEAR PUNCH 3.0  
*Pear, Green Apple Syrup, Cucumber, White Grape*

VIDA'S SURPRISE CRUNCH 3.0  
*Mango Juice, Orange Juice, Lemon Juice, Mint Syrup, Mint Leaves*

DEFENDER 3.0  
*Carrot Juice, Pomegranate Juice, Pineapple Juice*

LEMONA 3.0  
*Lemon, Mint Leaves, Honey*

BCC DETOX 3.0  
*Beetroot, Carrot, Celery, Lime Juice, Apple Juice*

CLEANSE 3.0  
*Carrot Juice, Orange Juice, Soya Milk, Honey*

FRESCA 3.0  
*Mint Leaves, Honey, Orange Juice, Lime Juice*

ORGABLEND 3.0  
*Pomegranate, Green Apple Syrup, Carrot Juice, Apple Juice*

FRUITIFY 3.0  
*Green Apple Syrup, Mango Juice, Orange Juice, Honey*

## STILL AND SPARKLING WATER

EVIAN 330ML / PERRIER 250ML 2.0  
EVIAN 750ML / PERRIER 750ML 3.0 | 3.5  
LOCAL WATER 500ML / 1000ML 1.2 | 2.4

## SELECTED CLASSICS

MANHATTAN 6.0  
*Bourbon Whisky, Cherry Syrup,  
 Angostura Bitter, Sweet Vermouth, Campari,  
 Maple Infused Bourbon*

SIDE CAR 6.5  
*Brandy Vsop Elegance, Triple Sec,  
 Sugar Syrup, Lime Juice*

AMERICANO 5.0  
*Campari, Rosso Vermouth, Soda*

B54 4.5  
*Kahlua, Baileys Irish Cream Amaretto*

SOUR BERRY 4.5  
*Raspberry Vodka, Berry Liqueur*

SAMBA 4.5  
*Dark Rhum, Malibu, Midori, Grenadine*

TO DIE FOR 4.5  
*Scotch Whisky, Dark Rhum, Tequila*

SINGAPORE SLING 6.5  
*Gin, Benedictine Liqueur, Grand Marnier,  
 Cherry Brandy, Pineapple Juice, Lime Juice,  
 Angostura Bitter*

MARGARITA 6.0  
*Tequila, Triple Sec, Lime Juice, Sugar Syrup*

MAI TAI 6.0  
*Dark Rhum, Apricot Brandy, Orgit Syrup,  
 Lime Juice*

PINA COLADA 6.5  
*Dark Rhum, Malibu, Coconut Cream,  
 Coconut Syrup, Fresh Cream, Pineapple Juice*

READY TO DRINK 6.7

SMIRNOFF ICE  
 BACARDI BREEZER

## APERITIF

MARTINI (DRY, BIANCO, ROSSO) 2.4  
 CAMPARI 2.4  
 RICARD, PERNOD 2.4  
 PIMM'S 3.6  
 APEROL 3.6

## GIN SPECIALS

BEES KNEES 6.5  
*Gin, Lime Juice, Honey Syrup*

NEGRONI BLANCO 6.5  
*Gin, Orange Juice, Sweet Vermouth (Martini)*

GINITO 6.5  
*Gin, Orange Juice, Mandarin Syrup,  
 Mint Syrup, Red Bull*

CLASSIC GIMLET 6.5  
*Gin, Lime Juice, Sugar Syrup*

MARTINI 50/50 6.5  
*Gin, Dry Vermouth, Orange Bitter*

FLUFFY DUC 6.5  
*Gin, Triple Sec, Orange Juice, Egg White*

YUZU SOUR 6.5  
*Gin, Yuzu Liqueur, Lemon Juice, Yuzu Syrup,  
 Egg White*

## DRAUGHT BEER

Half Pint 3.0  
 Pint 5.5

STRONGBOW  
 STELLA ARTOIS  
 HOEGAARDEN

## BOTTLED BEER

5.5

STELLA ARTOIS  
 HOEGAARDEN  
 LEFFE BLOND  
 HEINEKEN  
 CORONA  
 PERONI  
 BUDWEISER

## CIDER

5.0

BULMER'S, STRONGBOW

## STOUT

7.3

GUINNESS

## GIN

BOMBAY SAPPHIRE	5.5
TANQUERAY	5.5
CHASE	5.5
GIN MARE	5.5
SIP SMITH	6.1
HENDRICKS	6.7
MONKEY 47	8.5

## VODKA

ABSOLUT BLUE SWEDEN	4.9
TITO'S HAND CRAFT VODKA	4.2
SMIRNOFF RED	4.9
RUSSIAN STANDARD	5.5
BELVEDERE	8.5
GREY GOOSE FRANCE	9.1

## RHUM

HAVANA CLUB 3 ANOS	3.6
BACARDI SUPERIOR	4.5
CAPTAIN MORGAN SPICED	4.5
CACHACA	4.5
HAVANA CLUB 7 ANOS	4.9
BACARDI ORO GOLD	4.9

## SINGLE MALT

GLENFIDDICH 12Y	7.3
MACALLAN 12Y	8.5
MACALLAN 18Y	24.3
DALMORE 12Y	10.3
DALMORE 15Y	15.8

## IRISH

JAMESON	4.9
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## BOURBON

WOODFORD RESERVE	7.9
JACK DANIELS OLD NO 7	5.5
FOUR ROSES SINGLE BARREL	4.9

## COGNAC

REMY MARTIN VSOP	9.1
HENNESSY VSOP	9.1
HENNESSY XO	24.3
HENNESSY PARADIS	84.9

## CALVADOS

LOUIS FERRANT XO	3.0
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## SCOTCH

CHIVAS 12Y	7.3
CHIVAS ROYAL SALUTE 21Y	24.3
JOHNNY WALKER RED LABEL	3.6
JOHNNY WALKER BLACK LABEL	7.3
JB RARE	4.9
CUTTY SARK	3.0

## LIQUOR

BAILEYS IRISH CREAM	5.5
DISARONNO AMARETTO	5.5
COINTREAU	5.5
GRAND MARNIER	5.5
MALIBU	3.6
MIDORI MELON	3.6
KAHLUA	3.6
GALIANO	3.6
SAMBUCA	3.0
AMARULA	3.6
TIA MARIA	4.2
DRAMBUIE	3.6
SOUTHERN COMFORT	3.6
JÄGERMEISTER	3.6

## PORT AND SHERRY

TIO PEPE SHERRY	5.0
DOWS LBV2009	3.6

## PEARS AND PEACHES

POIRE WILLIAMS	3.6
PEACH SCHNAPPS	3.6

## TEQUILA

CAMINO	4.0
OCHO 888 100% AGAVE	4.9
JOSE CUERVO 1800 REPOSADO	4.9
PATRON SILVER	6.7
PATRON REPOSADO	7.3

## CHAMPAGNE

	Bottle
PERRIER JOUET BRUT	91.0
VEUVE CLIQUOT	182.0
VEUVE CLIQUOT BRUT ROSE	212.0
DOM PERIGNON	455.0
KRUG GRAND CUVÉE	485.0

## SPARKLING WINE

	Glass   Bottle
CAVICCHIOLI PROSECCO <i>A fresh and delicate taste with an aromatic finish</i>	7.5   30.0
PONTGRACZ METHODE CAP CLASSIQUE <i>A timeless cap classique with great elegance and complexity.</i>	36.0

## WHITE WINES

	Glass   Bottle
KWV, CHENIN BLANC	5.0   26.0
FORTANT TERROIR ALTITUDE, CHARDONNAY	5.0   26.0
ARROGANT FROG, SAUVIGNON BLANC	5.0   26.0
LAMBERTI PINOT GRIGIO <i>Attractive light floral notes with hints of honey and citrus</i>	26.0
ALTANO DOURO BY SYMINGTON <i>Wonderfully fresh on the palate with apricot and peach flavors from Malvasia</i>	30.0
HUGEL GENTIL, GEWUZTRAMINER <i>Fruity and floral white wine, with a soft and juicy taste</i>	30.0
CANTINA ZACCAGNINI, PINOT GRIGIO <i>A tropical fruit bouquet and extremely pleasant aromas</i>	34.0

JULIETTE SAUVIGNON BLANC 36.0  
*Fresh green melon flavors that excite the senses*

MICHEL LYNCH NATURAL ORGANIC 39.0  
*An excellent wine to be enjoyed with seafood. Traditionally Sauvignon Blanc and Semillon*

MATUA SAUVIGNON BLANC 42.0  
*Deliciously pure, bursting with citrus notes*

MOUTON CADET BARON  
DE ROTHSCHILD 42.0  
*Fresh with attractive lime and citrus flavours*

KOONUNGA HILL, CHARDONNAY 49.0  
*Fresh and quite zippy on the palate*

SANCERRE, DOMAINE TASSIN,  
SAUVIGNON BLANC 55.0  
*Nice upfront acidity gives the wine depth*

GAVI DI GAV, BATASIOLO 61.0  
*Typically taste somewhere between citrus, melon, and peach from Cortese Grapes*

POUILLY FUISSÉ,  
DOMAINE DES SANSONNETS 103.0  
*Wonderful and crisp balancing acidity*

PETIT CHABLIS,  
BOUCHARD AINE & FILS 103.0  
*Very fruity nose with highly expressive notes of citrus*

## ROSÉ WINES

	Glass   Bottle		
LES CALENDIERES MEDITERRANEAN	5.5   30.0	ELEIVERA DOURO TINTO <i>Touriga, elegant, soft with a nice structure</i>	39.0
FLEURS DE PRAIRIE <i>A perfect companion with a meal or as an aperitif</i>	42.0	MONTEPULCIANO D'ABRAZO <i>With strong aromas and flavors</i>	40.0
CHATEAU DE FERRAGES MAGNUM <i>Fresh, well-balanced and smooth</i>	97.0	PICCINI COLLEZIONE ORO CHIANTI RESERVA <i>Intense and persistent fruity bouquet</i>	42.0
		CAPITOR BORDEAUX <i>A classically elegant bouquet of ripe berries</i>	42.0

## RED WINES

	Glass   Bottle		
DOUGLAS GREEN SHIRAZ	5.0   22.0	MICHEL LYNCH NATURE ORGANIC <i>Silky smooth tannins and a nice flavorful finish of Merlot</i>	42.0
FORTANT TERROIR PINOT NOIR	5.0   22.0	MOUTON CADET BARON DE ROTHSCHILD <i>Offers aromas of ripe black fruit combined with smoke and toast</i>	48.5
CALVET VARIETALS MERLOT	5.0   22.0	STE. MICHELLE VINEYARDS, CABERNET SAUVIGNON <i>A fabulous aroma full of ripe berries, plenty of spice, licorice, vanilla</i>	55.0
D'ALAMEL CABERNET SAUVIGNON <i>Good structure, juicy tannins with black fresh fruit at the finish</i>	22.0	TERRAZAS RESERVA MALBEC <i>Intense floral and fruity notes</i>	55.0
WOODBIDGE BY ROBERT MONDAVI PINOT NOIR <i>Toasted oak aging adds hints of smoke.</i>	34.0	CHÂTEAU PUY-BLANQUET SAINT EMILION GRAND CRU <i>Blended, full and and generous on the palate, structured with elegant tannins</i>	97.0
BAROSSA INK SHIRAZ CABERNET <i>Intense purple red in color with great density</i>	36.0	CHÂTEAU DU TERTRE GRAND CRU CLASSE MARGAUX <i>The sweet cherry finish makes this wine easy to drink</i>	182.0
CÔTES DU RHÔNE VILLAGE PLAN DE DIEU <i>Structured yet approachable with typical Shiraz</i>	36.0		
FRENCH CORNER RED BLEND <i>Backed up by a slick mouthfeel and supple tannins</i>	36.0		

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