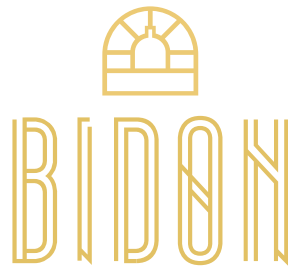


WINE GLASS- OUR SELECTION
-7\$



BEER GLASS- OUR SELECTION
-5\$

APPETIZERS

- OYSTER'S -3\$/EACH
Served individually
- GREEN SALAD -8
Spring salad,
Bidon's dressing
- FRIED CALMARIS -18
Sweet Chili sauce, herbs,
goat cheese
- BURRATA -26
Basil & nuts pesto, candied
tomatoes, aragula
- BLACK PUDDING & SCALLOPS -19
Fried scallops, apple *compote*,
mini onions, microgreens ,
balsamic
- BEEF CARPACCIO -24
Parmesan, truffled mayo, aragula
- SALMON TARTARE -17/26
Coriander pesto, tobiko,
lime zests, croutons
- TUNA TARTARE -17/32
Guacamole, watermelon,
spicy mayo, croutons
- BEEF TARTARE -17/26
Truffled sauce, white wine
shallots, ginger, croutons

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MAINS

- VEGAN BOL -26
General Tao cauliflowers,
cucumbers, cherry tomatoes,
guacamole, edamame, quinoa
- HALLOUMI SALAD -25
À LA PLANCHA
Hummus, salad, radish,
mint, cucumber,
pomegranate, pita, fatoush
vinaigrette
- CHICKEN BREAST -25
Potatoes *mousse*,
buttered mushrooms,
poultry jus
- FISH & CHIPS -15/21
(1 OR 2 PIECES)
Tartare Bidon's sauce,
fries, pickle
- AL PASTOR TACOS & FRIES -16
Pulled porc tacos, mango
salsa, guacamole, coriander
- BRAISED BEEF -26
PAPARDELLE
Beef stew & cream,
parmesan, homemade pasta
- PESTO & CHICKEN -24
PENNE
Cream, parmesan, mushrooms
- ANGUS BURGER -22
Bidon's mayo, cheddar,
coleslaw, bacon jam,
bread & butter dill,
fries