BIDON

APPETIZERS

SALAD OF THE DAY -MP
Chef's inspiration

FRIED CALAMARIS -19
Sweet chili sauce, herbs,
goat cheese

CAULIFLOWERS TEMPURA -14
General Tao cauliflowers,
marinated vegetables, sesam,

BEEF TARTARE -17
Lime emulsion, capers,
chives, tortilla chips, croutons

SALMON TARTARE -17
Coriander pesto, tobiko,
lime zest, croutons

ALBACORE TATAKI TUNA -23
Guacamole, citrus, ponzu
grapefruit, marinated
shishito

SHRIMPS COCKTAIL -15
Cocktail sauce, tomatoes,
onions, coriander

CAPRESE SALAD -15
Maciocia's farm fresh mozzarella,
tomatoes, basil pesto, olive oil, balsamic

APPETIZER OF THE DAY

-MARKET PRICE-

TAVERNE CULINAIRE

MAINS

HALLOUMI SALAD -25
Hummus, romaine salad, radish, mint,
cherry tomatoes, pomegranate,
pita, fatoush dressing

TUNA POKE BOWL -31
Quinoa, guacamole,
red cabbage, pineapple, cucumbers,
Miso sauce

Vegan option with Gochujang -24
cauliflowers popcorn

FISH & CHIPS -21 -27
(1 OR 2 PIECES)
Bidon tartar sauce, fries,
dill pickle

BANH-MI SANDWICH -21
Duck confit, pickled carrots
& cucumbers, 5 spices asian sauce

SALMON TARTARE -32
Coriander pesto, tobiko, lime zest,
croutons, fries or salad

BEEF TARTARE -32
Lime emulsion, capers, chives,
tortilla chips, fries or salad

SEA BREAM -29
Sauce vierge, cauliflowers puree,
potatoes

CESAR SALAD & CHICKEN 14/24
Grilled salad, garlic cesar dressing ,
bacon, parmesan cheese, croutons

DOUBLE CHEESE BRUGER -23
Herbs mayo, cheddar,
Iceberg salad, pickle, fries

GRILLED AAA FLANK STEAK -32
Chimichurri sauce, seasonal vegetables,
fries

SEARED SCALLOPS -35
cream corn, grilled asparagus,
lemon butter, pancetta

PASTA OF THE DAY -MP
Chef inspiration

MAIN OF THE DAY

-MARKET PRICE-