

# BISTRO

## BREAKFAST

**7:00 – 10:30 AM**

American coffee, tea and natural juices  
Basket filled with toast, pastries, and crackers

### Starters

#### **Dominican fruits of your choice**

Melon, watermelon, papaya, pineapple and  
passion fruit

#### **Cereal bowl with milk or yogurt and sliced fruits of the day**

(Cornflakes, Frosted Flakes, Nesquik or granola)

#### **Whole grain toast**

With herbs, vegetables and local cream cheese.

#### **French Toast with berries**

Served with Chantilly cream and cinnamon

#### **Carrot Cupcakes**

Served with Chantilly cream

#### **Camembert, tomatoes and prosciutto**

Bread slice with tomatoes and prosciutto

#### **Quinoa with coconut**

Almond Milk, fruits and honey

#### **Waffle**

Served with caramel, Nutella or fruits of the day

#### **Cold Cuts and cheese**

Prosciutto, local cheese and Manchego cheese.

### Hot Plates

#### **Eggs your style**

Served with country bread, crispy bacon or ham

#### **Turkey Ham**

Grilled Zucchini and ham

#### **Ham and cheese sandwich or melted Mozzarella**

#### **Grilled ham toast**

Fried egg and cheddar cheese au gratin

#### **Double Pancake**

Served with banana syrup or plain syrup

#### **Omelet your style**

Classic egg omelet with ham and cheese or our  
daily harvest (vegetables)

#### **Egg white scramble**

with grilled peppers, potatoes and petit pois

#### **Our Classic Dominican Mangú**

Green plantain puree, grilled salami, fried cheese,  
onion and fried egg

#### **Dominican oatmeal with natural coconut**

Cinnamon, organic casaba and milk

#### **Poached egg served with sautéed fresh tomatoes and fine herbs**

Cooked with oil and fine herbs

#### **Fried sausages on sautéed potatoes**

Samaná style sausages with tomato sauce

# BISTRO

## DINNER

6:30 – 10:30 PM (T / Th / S / Sun)

### To Share

|   |         |
|---|---------|
| Codfish beignet, served with sweet and sour sauce                               | US\$ 14 |
| Chef's "Ceviche Symphony", house specialty                                      | US\$ 23 |
| Corn Gazpacho, served with white truffle oil and popcorn                        | US\$ 14 |
| Mini brioche toast, with black and red caviar, baby tomato and seasonal sprouts | US\$ 14 |
| Goat cheese croquette, served with fig marmalade, scented red wine and spices   | US\$ 13 |

### First Course

|   |         |
|---|---------|
| Banana cream, served with local shrimp and onion, chutney bathed with raspberry vinegar     | US\$ 18 |
| Stuffed ravioli with shrimp, served with porcini mushroom cappuccino and toasted walnuts    | US\$ 26 |
| "Hummus" Sublime style, served with assorted vegetables                                     | US\$ 14 |
| Fresh Burrata cheese, sautéed artichokes served with Serrano ham, green peas and basil      | US\$ 16 |
| Pumpkin, carrot and zucchini cream with a touch of pear milk, raisins, mint liqueur         | US\$ 14 |
| Grilled octopus, served with potatoes, sliced carrots and aioli sauce                       | US\$ 17 |
| Traditional Bouillabaisse, seafood soup   | US\$ 17 |
| Garden salad, served with lettuce, arugula, carrot, tomato, avocado and classic vinaigrette | US\$ 13 |

### Main Course

|   |         |
|---|---------|
| Turkey breast stuffed with fruits, cranberry sauce, roasted potatoes and vegetables       | US\$26  |
| Oven roasted imported veal medallion, sautéed green peas with honey and mustard sauce     | US\$ 26 |
| Filet Mignon, imported veal, served with broccoli puree with ginger and anise juice       | US\$ 48 |
| Plantain gnocchi with lamb ragout, shredded cheese and truffle scented cream sauce        | US\$ 23 |
| Fresh red snapper fillet with cauliflower cream, sautéed peanuts with soy sauce           | US\$ 34 |
| Josper red snapper fillet with crispy fried coconut shrimp on vegetable risotto           | US\$26  |
| Grilled shrimp "Maitre Hotel" served with mashed potato and flamed Sambuca liquor         | US\$ 30 |
| Imported Tuna Filet, with leek and pistachio sautéed, served with white asparagus foam    | US\$ 21 |
| "Pasta of the Day", spaghetti, fettuccini, penne, orecchiette, ask waiter for the special | US\$ 19 |
| Grilled ribeye, accompanied with baby potatoes and pepper sauce                           | US\$ 43 |

# BISTRO

## OUR DESSERTS

### *Alfajor stuffed with Dulce de Leche*

**US\$ 13**

Dulce de leche, pear cooked in red wine and pistachio ice cream

### *Fruits of the day*

**US\$ 13**

Served with mango sorbet and chocolate croutons

### *Banana Beignets*

**US\$ 10**

Strawberry ice cream, tomato jam and oreo cookie crumbs

### *Chocolate Mousse*

**US\$ 10**

Flavored with ginger from Las Galeras,  
topped with berries and caramelized cashew seeds

### *Ice Cream Cup, two flavors*

**US\$ 12**

With mint syrup and crispy cocoa

### *Carrot Cake*

**US\$ 12**

Served with cinnamon powder, créole cocoa and milk syrup