

TONY'S BISTRO

APPETIZERS

ARTURO'S FROMAGE

Soft goat cheese with white truffled honey
\$ 320

SPICY KOREAN WINGS

Fried with honey guajillo and arbol chili
\$ 260

DUCK MAGRET QUESADILLA

Mango sauce and cumin
\$ 195

TUNA TARTAR

Freshly smoked, shallots and lemongrass
\$ 290

ROASTED DUCK FOIE GRAS AND MARINATED TUNA

Ginger, apple, almond and raspberry vinegar
\$ 360

SALMON CARPACCIO

Dill and pink pepper
\$ 320

SPRING ROLLS

Wrapped in rice paper stuffed with shrimp, carrot, cucumber
and peanut sauce
\$ 210

CRISPY VIETNAMESE NEM ROLLS

Stuffed with pork meat and fungi, served with lettuce wraps
mint nuoc mam and Sambal chili garlic sauce.
\$ 225

BOURGOGNE SNAILS

Garlic butter, parsley and garlic bread
\$ 325

CRISPY SHRIMP TRIO

Wasabi red curry and squid ink sauces
\$ 325



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SALADS

VILLA DEMOS

Warm baby spinach salad with caramelized onions, bacon and pine nuts
\$ 275

CAPRESE

Mozzarella cheese and tomatoes, Italian basil
\$ 225

ICEBERG

Romaine lettuce, blue cheese dressing, purple onion and bacon
\$ 225

LINDA

Fresh greens, warm goat cheese, apples and caramelized nuts
\$ 190

With shrimp

\$ 350

SOUPS

ONION SOUP

Our delicious version of the French famous soup
\$ 230

MUSSELS

White wine & cream
\$ 325

PHO SOUP

Beef broth and filet, shrimp, rice noodles, onions and cilantro
\$ 275



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PASTAS

FETTUCCINE ALFREDO

Classic style

\$ 260

With shrimp

\$ 350

SPAGUETTI BOLOGNESE

Ground beef and pork with tangy sauce

\$ 275

VEGETARIAN

VEGETARIAN TRILOGY

Sweet potatoes with curry and coconut milk, wok vegetables,
cantonese quinoa and cucumber salad with yogurt

\$ 275

THAI VEGETARIAN TACOS

Carrot, cucumber, mango, peppers, lettuce, peanuts
and sweet Thai sauce

\$ 250

VEGETABLE WOK

With quinoa "Couscous" style

\$ 275



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MAIN COURSES

CARAMELIZED SALMON

Citrus sauce, soy, asparagus and wild rice
\$ 380

BABY SEA BASS

Spicy sweet & sour sauce with vegetables
\$ 420

VOLCANO SHRIMP

Spicy Thai style rice with tomatoes Thai fried
\$ 425

ORGANIC ROASTED CHICKEN FRENCH STYLE

With grandma's potatoes and mixed salad with French vinaigrette
\$ 350

CARAMELIZED PORK RIBS

Pork ribs Vietnam style with our delicious coleslaw
\$ 350

DUCK MAGRET

Lychee, raspberry vinaigrette and beet puree
\$ 475

IMPORTED RACK OF LAMB

Herbes de provence, Anna potatoes and mint jelly
\$ 1,500

SUPREME PAELLA

Pancetta, Spanish chorizo, clams, mussels, shrimp,
salmon, calamari and octopus
\$ 385

STERLING SILVER FILET OF BEEF

Marinated Korean Style, bed of grilled asparagus and tamarind potatoes
\$ 850

Bearnaise sauce, Sarladaise potatoes (180 gr)
\$ 850



TONY'S BISTRO

STERLING SILVER RIBEYE

Potatoes "Douphinois" (380 gr)
\$ 875

THE ROSSINI BURGER

Sterling Silver ribeye, caramelized onions, aioli, red wine reduction
and French fries
\$ 490

With duck foie gras

\$ 580

TACOS

RIBEYE

Sterling Silver (160 gr)
\$ 350

PRESSED RIBEYE RINDS

Fried and bursting with flavor (160 gr)
\$ 330

VOLCANO SHRIMP

Sweet & spicy sauce (160 gr)
\$310

DUCK MAGRET

Chinese rice crepes with hoisin sauce, Chef Erik style.
\$ 410

MARINATED BEEF GIZZARD MOLCAJETE

Guacamole, tomato, onion and coriander
\$ 310

