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LES SOUPES

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*LA FONDUE ESQUISE D'OIGNON GRATINEE*  
*Homemade Onion Soup Gratinated to perfection*

*LA BOUILLABAISSE DU PECHEUR CREOLE AU SAFFRAN*  
*Delicate Blend of Seafood, Lobster Broth French Style*  
*(aioli croutons, Swiss cheese and rouille)*

*LA VICHYSOISE DE CAROTTES DE L'ILE*  
*A Chilled Carrot Soup with Coconut Milk, Exotic Papaya Chutney*

*LA CRÈME DE POTIRON AUX CRABES ET FINES HERBES*  
*A Delicious Antiguan Pumpkin Soup with Crabmeat, and Fresh Herbs*

## **LES HORS D'OEUVRES FROIDS**

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L' ELEGANCE DE LANGOUSTE AUX ASPERGES
Fresh Local Lobster Cocktail with Green Asparagus Maria Rose Sauce

L' ASSORTIMENT DE SASHIMI, GINGEMBRE ET SALADE DE WAKAMI
Duo of Fresh Salmon and Tuna Sashimi with a Wakami Salad

LE CARPACCIO DE MARLIN FUME MAISON
Surprisingly Refreshing Smoked Marlin Carpaccio in Extra Virgin Olive Oil,
Lime and Fresh Herbs topped with Mesculin Salad

LE MINI STEAK TARTARE SERVI AVEC SES TOASTS
Best Quality Fillet Steak Tartar served with Toast

*L'EVENTAIL DE CANARD A LA PROVENCALE
Duck Breast Carpaccio Marinated with Olive Oil, Black Olives,
Roast Red and Yellow Bell Peppers*

LES SALADES



*LE MARBRE DE FOIE GRAS DE CANARD
AUX ECHALOTTES CONFITES ET CASSIS
Warmed Fresh Foie Gras set on a bed of “Mesculin Salad”,
Shallots, Blackcurrant Liqueur Vinaigrette*

*LA SALADE ROMAINE A LA CAESAR
A Tradicional Caesar Salad, Chef's Special Recipe*

*LA PETITE SALADE AUX MIGNARDISES DE CHEVRE TIEDE ET NOIX
Warmed Goat Cheese Salad, Bouquet of Chicory Lettuce,
Honey Walnut Dressing*

*LA SALADE DE JEUNE POUSSE D'EPINARDS, ST. DANIEL,
PAMPLEMOUSSE ET PARMESAN
Fresh Young Spinach Salad with Prosciutto, Shaved Parmesan,
Extra Virgin Olive Oil Vinaigrette with Lemon Flavours, Grapefruit Segments*

*LA SALADE DE LA MER FACON CAPRI
A Refreshing Baby Calamari Salad Mediterranean Style with Arugula Salad*

LES HORS D'OEUVRES CHAUDS



*LES ESCARGOTS A LA BOURGUIGNONNE
Snails in Garlic Butter (Our famous specialty)*

*LE FEUILLETE DE FOIE DE VOLAILLE AUX CHAMPIGNONS
ET POIVRE ROSE*

*Light Puff Pastry filled with Sautéed Chicken Livers,
Wild Mushrooms, Sherry Creamy Pink Peppercorn Sauce*

*LE GATEAU DE CRABE EPICEE AU BASILIC
Succulent Crab Cake Served with a Light Basil Sauce and
Crushed Red Pepper*

LES PATES



*MACARONI ZITI RAFFAELE
Host Specialty with a Special Tomato Sauce with Cream,
Parmesan Cheese and Fresh Basil*

*LASAGNE DE LEGUMES AU PISTOU GRATINEE
LA MOZZARELLA
Fresh Vegetable Lasagne, Chili Tomato Coulis,
Gratinated with Parmesan*

*LINGUINI A LA POEELEE DE FRUITS DE MER
Linguini Tossed with Fresh Seafood,
Light Creamy Herbs Sauce*

*FETTUCINI A LA LANGOUSTE "FACON DU CHEF"
Fettuccine with Fresh Local Lobster, Glazed Cherry Tomato,
Black Olive Pesto, Extra Virgin Olive Oil,
Strips of St. Danielle Prosciutto*

LES POISSONS ET CRUSTACES



LA LANGOUSTE GRILLEE DE NOS ILES

Whole Grilled Fresh Local Lobster with Melted Butter

*LA SOLE DE DOUVRE "PORTION" POEELE AU BEURRE DE CIRTON VERT Market Price
Whole Dover Sole Meuniere Filleted at your Table*

*LE FILET DE VIVANNEAU AUX PARFUMS DU MIDI
Fresh Grilled Snapper Filet, Marinated Roast Red Bell Pepper,
Olive Oil, Lime Parsley, Berry Capers*

*LES MEDAILLONS DE LANGOUSTE VAPEUR AU GINGEMBRE
ET INFUSION DE POIREAU
Medallions of Fresh Lobster Served with a Delicate Ginger,
White Wine Sauce, Laced with Leeks*

*LA SYMPHONNIE DE L'OCEAN "PROVENCALE"
Trio of Lobster, Mahi Mahi, Snapper in a Light Basil Sauce,
Smoked Eggplant Caviar Tapenade*

*LES COQUILLES ST JACQUES "NOUVELLES LOUISIANNE"
Blackened Sea Scallops Served with a Champagne Saffron Sauce*

*LE FILET DE DORADE CORRIPHENE GRILLEE "EURASIEN"
Grilled Fresh Mahi Mahi cooked to perfection, Cilantro White Wine Sauce*

*LE PAVE DE SAUMON AUX EPINARDS BRAISES A L'HUILE DE TRUFFLE
Fresh Grilled Atlantic Salmon set on a bed of Spinach,
Truffle Oil, Lime Butter Thyme Sauce*

*LA BLANQUETTE DE CREVETTES AU CURRY
Sautéed King Prawns simmered in a Lightly Spiced Curry Sauce*

LES VIANDES

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*LE TOURNEDOS DE FILET DE BOEUF "ANGUS" GRILLE MINUTE  
"Black Angus" Beef Tenderloin, grilled with a choice of sauces  
(Peppercorn, Beaujolais, Mushroom, Bearnaise)*

*LE CANARD "APILIUS" EPICE A L'ECORCE D'ORANGE ET MIEL DOUX  
Crispy Long Island Duck Flamed with Grand Marnier,  
Caramelized Orange Sauce*

*LE CARRE D'AGNEAU AUX HERBES DE PROVENCE  
Young Roast Rack of Lamb from Australia,  
With a Mustard and Breadcrumbs Crust*

*LES MEDAILLONS DE VEAU "FORESTIERE" AU ROMARIN  
Prime Veal Medallions in a Creamy White Wine,  
Rosemary, Wild Mushroom Sauce*

*LE SUPREME DE POULET 'NOUVELLE ORLEANS'  
Blackened Tender Chicken Breast Louisiana Style  
With Pineapple Sweet and Spicy Rum Sauce*

*LE FILET MIGNON DE PORC A LA SAUGE "WILLIAM"  
Succulent First Choice of Pork Tenderloin flamed with Pear Liqueur,  
Topped with Prosciutto, Pear William Creamy Sage White Wine Sauce*

*L'ENTRECOTE DE BOEUF GRILLEE, POIVRONS ET  
D'OIGNONS, ROUGES CONFITS  
Juicy Grilled New York Strip Loin Steak,  
Marmalade of Red Pepper and Onion, South African port Wine Sauce*

*LES MEDAILLONS DE RIZ DE VEAU "CHEF PATRICK"  
Braised Veal Sweet Bread Medallions set on a bed of Fresh Spinach,  
Lemon Pepper White Wine Sauce*

*Hodges Bay, St Johns, Antigua.  
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*Closed Monday  
Hours: 7.00 pm - 1.00 am Tuesday to Sunday  
Your hosts: Rafael e & Phillipa Eposito and Patrick Gauducheau*

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