THE MENU

MENUS

Executive lunch (working days) 23 000
Starter + main, or main + dessert of the day

Elle Menu 26 000
Salmon pie, Greek sauce, dessert of the day

Petits Plaisirs Menu 32 000
Main of choice and dessert of the day: lamb moussaka — tagliatelle Carbonara — ricotta & vegetable raviolino, curry sauce — lasagna or vegetarian lasagna

Tres Tiempos seasonal menu 49 000
Starter of choice: gratin provoleta, pork bondiola, Rösti potato — gorgonzola pastry, honey & raisins — mozzarella & nduja empanada
Main of choice: smoked pork bondiola, pepper sauce, potato mille-feuille — lamb moussaka — Bistró sorrentino — Bocconcino di fiordilatte salad, prosciutto — stracciatella tagliatelle
Dessert of the day

Juice of the day for 2 (lunch) 14 000
Cocktail of the day for 2 (evening) 17 000

STARTERS

Onion soup gratin 13 400
Grilled provoleta, pork bondiola, Rösti potato 14 200
Gorgonzola puff pastry, honey, raisins VE 14 900
Anna sweetbreads, carob tuile GF 19 600
Salmon pie, Greek sauce 17 500
Homemade smoked salmon, brioche 19 600
Homemade smoked salmon, brioche (for 2) 37 000
Homemade smoked salmon, garlic prawns, brioche (for 2) 44 000
Garlic prawns 25 000
Squid alla Puttanesca 18 000
Mozzarella & nduja empanada 11 800
Skirt-steak empanada 13 700
3 mozzarella & nduja empanadas and 3 skirt-steak empanadas 33 000

SALADS

Caesar, our way 27 000
Homemade smoked salmon, perfect egg 35 000
Gorgonzola puff pastry, warm salad VE 29 000
Burrata with seasonal vegetables VE 35 000
Stracciatella, mango, mint VE 29 000
Bocconcino di fiordilatte, prosciutto 29 000

MAINS

Lamb moussaka GF 26 000
Smoked beef tenderloin, criolla sauce, rustic potatoes GF 38 000
Smoked beef tenderloin, sautéed potatoes, mustard/sriracha 42 000
Lamb gigot, 8 hours 51 000
Smoked pork bondiola, pepper sauce, potato mille-feuille 34 000
Flank steak, Roquefort sauce GF 38 000
Ribeye, mashed potato, roasted vegetables GF 45 000
Anna ribeye, potato mille-feuille, mushroom sauce GF 51 000
Beef tartare, knife-cut (by reservation) 51 000
Andean trout fillet, saffron sauce 41 000
Salmon fillet, wasabi sauce 46 000
Wok chicken 26 000
Macrobiotic four courses VE GF 24 000

PASTA

Bistró sorrentino 25 000
Osso buco sorrentino, ash sauce 28 000
Tagliatelle Carbonara 23 000
Stracciatella & vegetable tagliatelle VE 29 000
Ricotta & vegetable raviolino, curry sauce VE 25 000
Spaghetto with shrimp 31 000
Smoked salmon pappardelle 31 000
Buckwheat vegetarian lasagna VE GF 24 000
Osso buco lasagna 24 000

SIDES

Rustic fries 12 000
Kids' menu — Speedy Tagliatelle 18 500
For children under 14 only
Optional perfect egg on any dish 2 800

Cash payment discount –10 %
VE vegetarian · GF gluten-free

Anna Bistró

SWEETS & COFFEE

DESSERTS

Dessert of the day	9 500
Exupéry, three-chocolate mousse	13 000
Crème brûlée Patay, bistró style GF	15 600
Cheesecake, passion-fruit coulis	14 400
Apple & berry crumble, mascarpone-berry ice cream	14 400
Anna chocolate moelleux, orange ice cream	16 500

CUORELATO ICE-CREAM MACARON

Almond & walnut Cuorelato, Ferruccio Rocher ice cream	13 500
Almond Cuorelato, mascarpone-berry ice cream	13 500
Almond & peanut Cuorelato, dulce de leche ice cream	13 500

ICE-CREAM SUNDAE

Ferruccio Soppelsa ice cream

Ice cream, 3 flavours *Sorbet: strawberry, lemon, orange. Cream: Ferruccio Rocher, chocolate, mascarpone-berry, dulce de leche*	13 500
Banana Split: banana, dulce de leche & Ferruccio Rocher ice cream	14 800
Queen's cup: mascarpone-berry & dulce de leche ice cream	14 800
Aconcagua cup: Ferruccio Rocher & raspberry ice cream	14 800
Colonel: lemon ice cream, vodka, ginger coulis	16 900
Brazilian Colonel: lemon ice cream, cachaça, berry coulis	17 900

SMOOTHIES & JUICES

Banana smoothie	7 500
Seasonal fruit smoothie	7 800
Milkshake	7 800
Orange juice, medium / large	4 400 · 7 800
Anna Tonic: carrot, orange, lemon, ginger	8 500
Vitaminæ: apple, carrot, lemon, ginger	8 500
Zen: green apple, cucumber, lemon, ginger, mint	8 500

COFFEE — FRAN SELECTION

Single espresso	4 400
Double espresso	5 400
Cortado (double espresso + milk)	5 800
Lungo (double espresso + water)	5 400
Latte (single espresso + milk)	5 800
Iced latte (single espresso + milk)	5 800
Americano (double espresso + water)	5 500
Mocha (espresso, milk, chocolate)	6 900
Cappuccino / Iced cappuccino	7 600
Irish coffee (whisky, double espresso, cream)	12 000
Inti Zen tea	5 000
Classic submarino	6 900
Hot chocolate	5 500
Extra cream, whipped cream or plant-based milk	1 300

LOOSE-LEAF TEA & INFUSIONS

Origin & organic teas from Misiones *Loose leaf: green, red, black — green tea, grapefruit, orange, ginger — green tea, pear, apple, rosehip — red tea, berries — Earl Grey, bergamot & cornflower — black tea, peach, orange blossom, calendula, roses — chai — yuzu, lemon, lemongrass, chamomile — hibiscus, rosehip, blueberry, strawberry — rooibos, caramel, marroc cubes*	5 300

LEMONADE & ICED TEA

Classic lemonade	6 600
Oriental: lemon, ginger	6 900
Minted: lemon, mint	6 900
Mimine: lemon, mint, ginger	7 500
Green iced tea, lemon, ginger	6 600
Green iced tea, lemon, mint	6 600

OTHER DRINKS

Mineral water	4 500
Soft drink	5 900
Flavored water, tonic	5 900
Craft beer, glass selection	4 400
Craft beer, pint selection	9 000

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VE vegetarian · GF gluten-free

Anna bistró

COCKTAILS

¡ SALUD !

Mendoza vermouth	8 000
Vermouth bianco, mate, grapefruit, soda	9 200
Vermouth bianco, huacatay, lemon, soda	9 200
Vermouth bianco, honey, ginger, soda	9 200
Vermouth bianco, mint, lemon, soda	9 200
Vermouth rosso, rosemary, grapefruit, soda	9 200
Vermouth rosso, orange, soda	9 200
Vermouth rosso, strawberry, ginger ale, soda	9 200
Vermouth rosso, cassis, soda	9 200
Anna Mojito: rum, lemon, mint	9 800
Sparkling mojito: mojito with sparkling wine	12 000
Pisco sour: pisco, lemon, sour	11 600
Frozen daiquiri: rum, seasonal fruit, lemon	9 400
Frozen margarita: tequila, triple sec, lemon	9 400
Mendoza sour: Malbec, lemon, raspberry, sour	10 000

CHEERS !

Tapaus cream: cognac, coffee, dulce de leche liqueur, condensed milk	10 700
Frozen Baileys: Baileys, whisky, chocolate liqueur	16 500
Gin & tonic: gin, cucumber, sage	10 600
Anna gin & tonic: gin, rosemary, smoked pepper	10 600

SAÚDE !

Caipirinha: cachaça, lemon	10 400
Anna Caipirinha: cachaça, raspberry, lemon	12 500
Zulupe: Malibu, rum, banana, peach liqueur, condensed milk	14 200

À TA SANTÉ !

Communard: Malbec	9 400
Kir cassis: white wine	9 400
Kir Royal: sparkling wine	10 500
Lady in red: rosé wine, vodka, Martini Dry, raspberry	12 800
Lemonchamp: lemon ice cream, sparkling wine	10 800
Tomate: Pastis, grenadine	15 000

ALLA TUA SALUTE !

Aperol Spritz: Aperol, sparkling wine, orange	10 000
Dry Martini: gin, Martini Dry, olives	12 000
Dirty Martini: Smirnoff vodka, Martini Dry, olive brine	12 000
Negroni: Campari, gin, Martini Rosso, orange	10 700
Cynar Julep: Cynar, grapefruit, mint	9 700
Ginger Cynar: ginger, tonic, gin, lemon	9 700
Garibaldi: Campari, orange	10 800
Gancia batido: Gancia, lemon juice, sour	8 500
Martini	8 700

NA ZDOROVIA !

Bistró Caipiroska: vodka, lemon, sugar, ginger-mint syrup	9 500
Anna Cosmopolitan: vodka, red berries, lemon	10 800
Screaming orgasm: vodka, coffee liqueur, Baileys, cream	15 000

SPIRITS & LIQUEURS

Malamado Malbec / Malamado White	8 600
Cognac Reserva San Juan	6 600
Cognac Hennessy V.S.	35 000
Johnnie Walker Red Label	10 800
Johnnie Walker Black Label	18 000
Chivas Regal 12 years	27 000
Jack Daniel's	35 000
Bacardi	8 600
Tequila José Cuervo	15 000
Vodka Absolut	8 500
Vodka Smirnoff	5 500
Branca, Tía María, Bols	5 500
Cointreau	35 000
Baileys	11 300
Fernet Branca, prepared	9 700
Fernet Branca, to prepare	13 200

Cash payment discount –10 %

Anna bistró

BREAKFAST · BRUNCH

Breakfast, afternoon tea & brunch — 8.00 to 12.00 and 15.00 to 19.00

BREAKFAST SETS

Served with a tea or coffee of choice or a lemonade, and a medium orange juice

Parisien: croissant or factura	8 800
Classique: toast with butter or cream cheese, fruit jam or dulce de leche	10 500
Lyon: classic scrambled eggs of choice	11 800
Nice: ham & cheese toastie	11 800
Bordeaux: avocado, tomato & egg toast	12 900
Belleville: ham & cheese croissant, yogurt with granola & honey or fruit	11 700
Champs Élysées: brioche toast, butter or cream cheese, fruit jam or dulce de leche	15 200
Montmartre: scrambled eggs with bacon, croissant or factura, yogurt with granola & honey or fruit	16 800
Scandinavian: scrambled eggs with smoked salmon, yogurt with granola & honey or fruit	18 800
Afternoon Brillat: a tart of choice from three daily Brillat Savarin proposals	11 700
Afternoon Savarin: an entremet of choice from two daily Brillat Savarin proposals	15 300
Bistró brunch: scrambled eggs of choice, tomato & avocado toast, ham & cheese croissant, fruit	24 800
Anna brunch: Anna Bistró smoked salmon, scrambled eggs with cheese, tomato & avocado toast, ham & cheese croissant, fruit	39 500
Extra cream cheese / jam / avocado	2 500 · 2 500 · 4 500

WITH BRILLAT SAVARIN BREADS

Choice of pavé tradition, pavé de campo, milk bread, whole-wheat bread

Toast with cream cheese or butter, fruit jam or dulce de leche	7 000
Brioche toast	11 500
Ham & cheese toastie	8 600
Avocado & tomato toast	8 200
Avocado, tomato & scrambled egg toast	8 900
Classic scrambled eggs (plain, cheese or bacon)	7 600
Scrambled eggs with smoked salmon	11 500

BRILLAT SAVARIN DELICATESSEN

Croissant	3 200
Factura	3 200
Ham & cheese croissant	6 000
Macaron	6 900
Petit écolier alfajor	4 500
Slice of tart	9 500
Éclair	9 500
Individual entremet	11 400

The menu

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Anna Bistró