

THE MENU

MELANOSPORUM TRUFFLE

Tagliatelle, black truffle, perfect egg, 32 000
pancetta

MENUS

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

Elle Menu 25 000
Salmon pie, Greek sauce, dessert of the day

Petits Plaisirs Menu 31 000
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 — onion soup gratin — mozzarella & nduja empanada
Main of choice: smoked pork bondiola, pepper sauce, potato mille-feuille — smoked beef tenderloin, criolla sauce, rustic potatoes — lamb moussaka — Bistró sorrentino
Dessert of the day

SHARING BOARD

Cheese, charcuterie, nuts, cherry tomato, 33 000
olives, baguette toast

3 mozzarella & nduja empanadas and 3 33 000
skirt-steak empanadas

STARTERS

Onion soup gratin 13 400

Grilled provoleta, pork bondiola, Rösti 14 200
potato

Gorgonzola puff pastry, honey, raisins VE 14 900

Anna sweetbreads, carob tuile GF 18 800

Salmon pie, Greek sauce 16 700

Homemade smoked salmon, brioche 19 600

Homemade smoked salmon, brioche (for 2) 37 000

Homemade smoked salmon, garlic 44 000
prawns, brioche (for 2)

Garlic prawns 25 000

Squid alla Puttanesca 18 000

Mozzarella & nduja empanada 11 800

Skirt-steak empanada 13 700

SALADS

Caesar, our way 26 000

Homemade smoked salmon, perfect egg 35 000

Gorgonzola puff pastry, warm salad VE 29 000

BISTRÓ MAINS

Lamb moussaka GF 25 000

Smoked beef tenderloin, criolla sauce, 38 000
rustic potatoes GF

Smoked beef tenderloin, sautéed 42 000
potatoes, mustard/sriracha

Lamb gigot, 8 hours 51 000

Smoked pork bondiola, pepper sauce, 33 000
potato mille-feuille

Flank steak, Roquefort sauce GF 38 000

Ribeye, mashed potato, roasted 45 000
vegetables GF

Anna ribeye, potato mille-feuille, 51 000
mushroom sauce GF

White fish fillet, caper gremolata GF 34 000

Andean trout fillet, saffron sauce 44 000

Salmon fillet, wasabi sauce 46 000

Wok chicken 23 000

Macrobiotic four courses VE GF 23 000

PASTA

Bistró sorrentino 25 000

Pollock sorrentino, lemon zest, saffron 30 000
cream

Osso buco sorrentino, ash sauce 28 000

Tagliatelle Carbonara 22 000

Ricotta & vegetable raviolino, curry 25 000
sauce VE

Spaghetto with shrimp 31 000

Smoked salmon pappardelle 31 000

Buckwheat vegetarian lasagna VE GF 23 000

Osso buco lasagna 24 000

SIDES

Rustic fries 11 000

Kids' menu — Speedy Tagliatelle 18 500
For children under 14 only

Optional perfect egg on any dish 2 800

Juice of the day for 2 (lunch) 14 000

Cocktail of the day for 2 (evening) 17 000

Cash payment discount –15 %
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 <i>Sorbet: strawberry, lemon, orange. Cream: Ferruccio Rocher, chocolate, mascarpone-berry, dulce de leche</i>	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	5 300
<i>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</i>	

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	5 000
Flavored water, tonic	5 000
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 !

Tapas 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 Martini	8 500
	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 -15 %

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 pain au chocolat	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 pain au chocolat, 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
Pain au chocolat	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

Cash payment discount –15 %

