

Bistro Vida

bistrot - café - bar



Hors d'oeuvres

HUÎTRES | 18

½ dozen oysters du jour

TARTARE DE THON | 16

ahi tuna, ginger, chives, yuzu



CALMARS FRITS | 13

fried calamari, aioli mayonnaise



COQUILLES | 17

sautéed sea scallop, garlic, white wine, herbes de provence

ESCARGOTS À LA BOURGUIGNONNE | 20

Burgundy snails, parsley-garlic butter

SOUPE À L'OIGNON GRATINÉE | 11

caramelized sweet onions, beef jus, country bread, gruyère

PÂTÉ DE CAMPAGNE | 15

country pâté, radishes, cornichons, baguette

ASSIETTE DE CHARCUTERIES | 19

prosciutto, saucisson sec, pâté, olives, cornichons

TARTARE DE BOEUF | 19

hand chopped fillet, egg yolk, cornichons, caper berries

OLIVES MARINÉES | 7

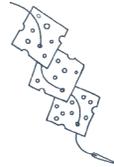
warm marinated olives

ASSIETTE DE FROMAGES | 19

selection of three artisanal cheeses, toasted baguette

FONDUE AUX FROMAGES | 16

gruyère & emmental cheese



les Salades

LAITUE

bibb lettuce, fines herbes,
dijon vinaigrette

• 12 •

CÉSAR

hearts of romaine, croûtons,
parmesiano reggiano

• 12 •

CHÈVRE CHAUD

mixed greens, warm goat
cheese, roasted beets,
champagne vinaigrette

• 13 •

TOMATES ET BURRATA

tomatoes, arugula, basil,
burrata cheese

• 16 •

- F** MOULES FRITES | 30
mussels, sauce marinière, parsley, french fries
- R** CLAMS FRITES | 30
clams, sauce marinière, parsley, french fries
- U** SOLE MEUNIÈRE | 32
fillet of sole, beurre noisette, haricots verts, roasted
fingerling potatoes
- I** SAUMON GRILLÉ | 33
grilled wild salmon, beurre blanc, seasonal vegetables
- T** RISOTTO AUX SAINT JACQUES | 30
seared sea scallops, asparagus risotto
- S** BOUILLABAISSE | 36
provençal fish stew, tomato-saffron broth, croûtons,
rouille
- DE** LINGUINE DE PALOURDES | 25
linguine pasta, manila clams, cherry tomatoes, garlic,
white wine

Garnitures

• 8 •

POMMES FRITES

french fries

ÉPINARDS

sautéed spinach

HARICOTS VERTS

sautéed french green beans

CHAMPIGNONS FRICASSÉE

sautéed mushrooms



- L** POULET RÔTI | 28
roasted free-range chicken, haricots verts, mashed
potatoes, herbed chicken jus
- E** COQ AU VIN | 30
red burgundy braised chicken, lardons,
mushrooms, pearl onions, egg noodles
- S** CASSOULET DE TOULOUSE | 35
duck confit, toulouse sausage, white beans
- V** PORK TENDERLOIN | 30
roasted pork tenderloin, caramelized onions, crème
fraîche, potato gratin
- I** LAMB CHOPS | 42
grilled new zealand lamb chops, demi glace sauce,
roasted potatoes, asparagus
- A** BOEUF BOURGUIGNON | 33
beef stewed in red wine, pearl onions, baby
carrots, mashed potatoes
- N** STEAK FRITES | 40
New York strip, sauce béarnaise, french fries
- D** FILET AU POIVRE | 44
filet mignon, asparagus, potato gratinée
- E** VIDA BURGER | 22
roasted red bell peppers, gorgonzola, french fries
- ENTRÉES** COUSCOUS | 30
couscous, merguez sausage, harissa sauce
- S** GNOCCHI À LA PARISIENNE | 23
sautéed gnocchi, mushrooms, asparagus, peas,
beurre noisette