



STARTERS

Green Salad 150Gr

Mixed Leaves / Grilled Vegetables / Avocado
Praline Seeds / Tarragon Dressing.

\$210 Mn

Beef Carpaccio 250Gr

Truffle Mayo / Capers / Lemon / Olive Oil
Grana Padana / French Fries.

\$395 Mn

Fried Calamari 220Gr

Yellow Lemon / "Arrugadas" Potatoes
Red Mojo.

\$380 Mn

Del Rancho Salad 150Gr

Tender Ranch Egg/ Pancetta / Croutons / Crispy
Leaves / Smoked Horse Mackerel / Baja Cheese

\$340 Mn

Lobster Salad 300Gr

Poached Lobster Tail / Salad / Caesar
Dressing / Black Garlic Condiment Grana
Padano Crispy Brioche.

\$750 Mn

Vegetable Carpaccio 180Gr

Selection Of Seasonal Vegetables / Citrus
Crunchy Quinoa.

\$295 Mn

FAMILY STYLE

Charcuterie 250Gr

Cold Cuts / Charcuterie.

\$ 530 Mn

Flammekueche: 220Gr

Classic

Sour Cream / Onion / Bacon.

\$ 195 Mn

Del Rancho 260Gr

Sour Cream / Onion / Bacon / Gorgonzola/ Pear/ Hazelnut.

\$ 280 Mn

French Fries "Al Tartufo" 350Gr

Truffle Mayo / Grana Padano.

\$ 230 Mn

All our dishes are prepared with the highest quality ingredients. The intake of raw products is the responsibility of those who consume them. Our prices include VAT.

The weights are for complete plates



MAIN COURSES

Beef Tenderloin 310Gr

Bearnaise / Roasted Veggies /Pont-Neuf
\$650 Mn

Catch Of The Day 250Gr

“Bourride” Sauce / Vegetable Tian
Crispy Olives
\$440 Mn

Pork Belly 300Gr

Bourbon and Moustard Sauce/ Brussels
Sprouts/ Green Apple
\$580 Mn

Pastor Grilled Octopus220Gr

Xnipeç/ Pineapple/ Habanero Foam
Fresh Avocado/ Coriander Tortilla
\$540 Mn

San Pedro Lamb Tajine 300Gr

Apricot/ Plums/ Couscous
\$560 Mn

Pork Shank 950Gr

Adobado/ Black Beans/ Radish Salad/ Tortillas
\$410 Mn

Bistrot Burger 300Gr

House Bread/ Swiss Cheese/ Bearnaise Sauce/
Papas Pont-Neuf
\$410 Mn

Grill Dum Shrimp 220Gr

Black Aioli/ Piquillos Sauce/
Roasted Vegetables/Saffron Arancini
\$580 Mn

PASTA AND RISOTTO

Open Ravioli 150Gr

Ratatouille / Tomato Sauce / Pesto / Goat Cheese
\$310 Mn

Regional Cheese Pansotti 320Gr

Oxtail Ragu / Basil Sauce
\$410 Mn

Provenzal Risotto 180Gr

Ratatouille/ Grana Padano/ Pesto/ Arugula/ Aceitunas
\$380 Mn

Todos nuestros platillos están preparados con ingredientes de la más alta calidad. La ingesta de productos crudos es responsabilidad de quien los consume. Nuestros precios incluyen IVA.

The weights are for complete plates.



DESSERTS

Apple Tart 180Gr **\$195 Mn**

Toffee / Vanilla Ice Cream / Yuzu

Corn Cake 150Gr **\$195 Mn**

Bourbon Caramel Sauce/ Vanilla Ice Cream / Popcorn

Chocolate Tart 180Gr **\$210 Mn**

Carajillo Ice Cream/ Cajeta

Ice Cream Selection 180Gr **\$110 Mn**



LUNCH MENU

Wednesday - Monday

12:00 P.M to 5:00 P.M

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