

DT Bistro – Lunch

soups and salads

Soup of the Day

please ask your server

Wild Mushroom Soup 7

our popular silky and smooth blend of Mushrooms with a touch of cream

French Onion Soup 8

classic baked French soup with Gruyere

Thai Mango Salad 12

our take on this Thai classic mint, green onion, cilantro and our own lemon vinaigrette

Green Apple Seaweed Salad 13

baby calamari and lemon miso vinaigrette

Poached White Tuna Salad 12/20

poached in olive oil with a side of orange & fennel salad, olives and capers

House Caesar 8

romaine leafs with house made DT Caesar dressing and bacon

with Chicken 5

tarts and quiches

served with side salad or mushroom soup

Goat Cheese Vegetable or Mushroom Quiche 14

with side salad

Chicken Pot Pie 14

chicken, vegetables & béchamel baked in flaky pastry with side salad

Short Rib Beef Pie 14

sautéed mushrooms and salad

crepes & breakfast

Crepe Monsieur 15

béchamel, mushrooms, ham and Gruyere cheese and side salad

Lemon Shrimp Crepes 14

asiago cheese, béchamel, asparagus and onions

Mushroom Parmesan Omelet 13

side salad and mini croissant

Sandwiches

served with side salad or mushroom soup

Mushroom & Goat Cheese 12

caramelized onion, arugula on French baguette

Endive & Stilton Sandwich 15

grilled Belgian endive with Stilton cheese on toasted bread

Pork Rilette Sandwich 15

our own made pork and lavender rilette with apples and balsamic onion on toasted bread

Chicken & Herb 12.5

oven dried tomato, rapini and gruyere cheese

Tuna Nicoise Sandwich 15

buttery warm tuna with olives, capers, egg, anchovies and frisee

Coconut Curry Salmon Naan 14

baked Moroccan spiced salmon, apple salad and curry vinaigrette

Crispy Soft Shell Crab 16

on toasted bread with house made roasted pepper aioli

lunch

Seafood Linguini 16

tiger prawns, scallops, calamari in a homemade tomato sauce

Mushroom Pappardelle 12

roasted garlic, fennel, and sun dried tomatoes in a light white wine cream sauce

Lamb or Beef Burger 12

with onion jam on brioche bun with French fries

Add Melted Swiss cheese 2

Sides

French Fries	4
Roasted Potatoes	4
Sweet Potato Fries	5
Roasted Vegetables	6
Fennel Sausage	8

pastries and sweets

- Buttery Flaky Croissant 1.50
- Almond Croissant 3.00
- Chocolate Croissant 2.00
- Mini Danish 1.25
- Gourmet Dessert 7.50
- Premium Dessert 8.00
- Gelato 1 scoop 3.50



hot

- Coffee 2.50
- Espresso 2.25
- Double Espresso 3.75
- Cappuccino 4.00
- Latte 4.00
- Hot Chocolate 4.50
- London Fog 4.50
Steamed Milk with Earl Grey

teas

- Single Tea 2.50
- Pot for Two 4.50

Ceylon Estate

Kenilworth Estate, Sri Lanka

Royal Earl Grey

ceylon, bergamot & orange blossom

English Breakfast

Masala Chai

black tea & aromatic spices

Gen Mai Green

green tea with roasted puff rice

Moroccan Mint

green tea with mint & bergamot

Blood Orange *

roobios, fruits and flowers

Citrus Chamomile *

chamomile blossoms & citrus

* Caffeine free

cold

- Pellegrino..... 2.50
- Large Pellegrino..... 6.00
- Soft Drink..... 2.00

freshly squeezed

available seasonally

- Orange Juice 4.00
- Grapefruit Juice 4.00
- Tangerine and Honey 4.50

Smoothies

6.00

Mixed Berries/ Strawberry Banana
/Mango

iced teas

- Orange Iced Mint Tea 4.00
- Passion Fruit Iced Tea 4.00

Beer and Wine

Please ask server for a beer and wine list

- White Wine Spritzer 6.00
- Passion Fruit Mimosa 8.00
Passion fruit, fresh orange juice and
sparkling wine
- Lavender Mimosa 8.00
Lavender honey & flower, orange juice
& sparkling wine