

*Le
Bisou
french cuisine*

S TARTERS

🍏🌿 Al dente asparagus with quail eggs and prosciutto ham, vinegar reduction

🍏🌿 Low temp cooked shrimps and burrata zucchini canneloni, mixed leaves, cherry tomato in black pepper, olive oil

Duck foie gras terrine, acid mango compote with Mexican vanilla, pineapple carpaccio and toasted brioche

Mushroom and Portobello pie, sea scallops with pesto

Bourgogne traditional snails, potato confit with garlic cream and parsley

🍏🌿 Smoked salmon “mi-cuit”, fresh cheese with confit lime peels

S OUPS

Onion soup au gratin with Swiss cheese

Seafood soup with aioli emulsion, croutons

F ISH & SEAFOOD

Seared old fashion mustard marinated salmon,
white wine and lime sauce, creamy rice

Lobster and vegetables vol au vent, asparagus
light cream and cardamom oil

Seared scallops, fresh herbs and lime butter, plantain
and sweet potato puré

🍏 Shrimp and seafood grand ravioli, ginger and lemon
grass broth

M EATS

Beef loin in green pepper sauce, potato mille feuille, juice reduction and caramelized carrots

Chicken breast with mushroom fricassée, gin brown sauce, potato pancake and tomato with thyme

Lamb shop with thyme, eggplant confit, sautéed vegetables and Kalamata olive juice

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

- 🍏 These are healthy dishes which help in maintaining balanced diet
- 🌾 These are gluten free dishes
- 🥛 This dish contains dairy and/or milk
- 🌶️ These are spicy dishes
- 🌿 Whole Food Plant-Based option

D SSERTS

🍏 🌿 🍃 Red fruit soup, hibiscus flower foam and mint

🍷 Deconstructed fraisier in sugar shell, strawberry coulis and pistachio ice cream

🍷 Dark chocolate and banana tart, bitter cocoa sorbet

🍷 Vanilla traditional crème brûlée

🍷 Steamed sponge cake with passion fruit syrup, carrot and ginger cream

WHOLE FOOD PLANT-BASED MENU

TARTERS

- 🍷 Goat cheese candies wrapped phyllo pastry with cranberries and mesclum, fresh mint and Dijon mustard vinaigrette
- 🍏 🌱 🍷 Burrata and zucchini canneloni, mixed leaves, tomato cherry in black pepper, olive oil
- 🍄 Mushroom and Portobello Tatin style pie, with pesto

SOUPS

Tomato cream with basil, rosemary bread cracker

M AIN COURSES

🌿 🍌 Vegetable grand ravioli, ginger and lemon grass broth

🍌 Vegetables vol au vent, spinach light cream and cardamom

Vegetables and artichokes mellow rice, tofu with tomato compote

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Beloved
Playa Mujeres, Mexico