

LBV BISTRO & BAR

JL. DANAU TAMBLINGAN NO. 156 • SANUR • BALI

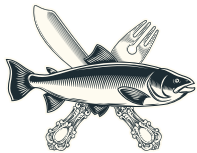
LIGHT BITES

TOASTED GARLIC BAGUETTE
BRUCHETTA, ROASTED EGGPLANT & FETA
FRIED MUSHROOMS & DILL PICKLES
DEEP FRIED CALAMARY, CAPERS
CHICKEN WINGS, BBQ SAUCE
FRIES & MAYONNAISE
GARLIC FRIES & MAYONNAISE
TRUFFLE FRIES & MAYONNAISE

SANDWICHES

CROQUE MONSIEUR
ham, cheese, mustard, bechamel
QUESADILLA
barbequed chicken, cheese, tomato salsa
UITSMIJTER
two sunny side egg, mustard, tomato, cucumber
STEAK SANDWICH
tomato, lettuce, dijon mustard, bellpepper relish

FISH & CHIPS



GOLDEN CRISP FRIED LEMON SOLE
chips and tartare sauce

BURGERS

CLASSIC BEEF BURGER
lettuce, tomato, pickle, bellpepper relish
CHICKEN PARMIGIANA BURGER
lettuce, tomato concasse, mozzarella cheese

add on:
+ Cheese or Bacon
+ Mushrooms or Egg

KIDS menu

FISH & CHIPS, 1pc
CHICKEN NUGGETS & LITTLE FRIES

VANILLA ICE CREAM SUNDAE

SOUP . SALAD . STARTER

SOUP OF THE MOMENT, *our friendly staff will inform*
MUSHROOM SOUP, *lightly creamed, truffle oil*
ONION SOUP, *country bread crouton, plenty comte cheese*
CAESAR SALAD & POACHED EGG, *romaine lettuce, anchovy parmesan dressing, croutons*
ICEBERG BEETROOT SALAD, *marinated feta cheese crumble, vinaigrette*
LES PETIT SALADES - ideal to share, *eggplant caviar, artichoke, fennel, beetroot, olives*
TUNA TARTARE NIÇOISE, *artichoke, olives, roasted peppers, lemon rind dressing*
JAMÓN SERRANO, *18 months cured pork ham, marinated rock melon*
ESCARGOTS “LBV” - ideal to share, *garlic baked snails, mushrooms, spinach*

PASTA & RISOTTO

ANGEL HAIR AGLIO E OLIO, *dried tomatoes, spinach, basil, pine nuts, chili*
SPAGHETTI VONGOLE, *clams, white wine, parsley, basil, olive oil, chili flakes*
FETTUCINE NAPOLITANA, *fresh tomato sauce, olive oil, basil, parmesan cheese*
SPAGHETTI BOLOGNAISE, *minced beef ragout in tomato sauce, parmesan*
FETTUCINE CARBONARA, *pork ham, poached egg, parmesan cream sauce*
TORTELLINI DUCK CONFIT, *sautéed mushrooms, light tomato coulis, olive oil, fresh herbs*
PORCINI & MUSHROOM RISOTTO, *arborio rice, truffle oil, herbs, organic leafs*

MUSSELS

Imported Black Shell Mussels – with Garlic Baguette or Fries

| | |
|---|-----|
| MARINIÈRE, <i>white wine, celery, onions, herbs</i> | 168 |
| POULETTE, <i>lightly creamed, mushrooms, onions, herbs</i> | 168 |
| MADRAS CURRY, <i>lightly creamed, tomato, onions, herbs</i> | 168 |



MAIN COURSE

LEMON SOLE MEUNIERE, *brown butter, lemon, parsley, truffle whipped potatoes*
TUNA STEAK “PUTTANESCA”, *tomato sauce, black olives, capers, basil pesto, fettucine*
SALMON STEAK BÉARNAISE, *eggplant caviar, organic leafs, jacket potato*
CHICKEN PIZZAIOLA, *tomato concasse, pesto, cheese, olives, fettucine*
DUCK LEG CONFIT, *sauteed french beans & mushrooms, honey mustard, jacket potato*
BBQ PORK RIBS, *barbeque sauce, petit side salad, belgium fries*
ROASTED LAMB SHANK, *french beans & mushrooms, honey mustard, jacket potato*

HOUSE STEAK

Balinese Prime Beef Tenderloin, Marinated and Pan Seared – served with side order of crisp fries

MUSHROOM A L'ESCARGOTS, *sautéed mushrooms, plenty garlic butter*
MUSHROOM A LA CREME, *sautéed mushrooms, creamed steak sauce*
BLACK PEPPER STEAK, *coarse ground pepper coated, sautéed mushrooms*

SIGNATURE CHARCOAL GRILL [15.00 - onwards]

Premium Organic Australian Prime Beef

STEAK FRITES, RIB EYE, 220GR, *petit side salad, tomatoes, carrots, cucumber, béarnaise*
CHAR GRILLED RIB EYE, 220GR, *butter whipped potatoes, french beans, bearnaise*
ENTRECOTE, 500GR - to share for two, *butter whipped potatoes, french beans, béarnaise*

DESSERT

BAKED APPLE TARTE TATIN
warm caramelized apple tart, thyme apple salad, vanilla ice cream, rum raisin dressing
CRÈME BRÛLÉE
vanilla custard with caramelized sugar topping, spiced pineapple compote and basil garnish
CARAMELIZED LEMON TART
traditional baked lemon curd tart, marinated forest berries and coulis
DARK CHOCOLAT FORÊT NOIR
dark chocolate mousse with chantilly cream, soused red cherries sauce
FRUIT AND BERRY PAVLOVA
light meringue, zesty mascarpone cream, marinated forest berries