



AVEC AMOUR

Bistro Fusión

BREAKFAST

To 1 p.m

PETITE FAIM

FRUIT PLATE - \$85

FRENCH BREAD - \$55

Chocolatine or croissant

DESSERT OF THE MOMENT - \$115

SPECIALTIES - \$150

CROQUES

CHOICE OF GARNISH:

BAKED CAMBRAY POTATOES OR PETITE SALADE

Gourmet sandwich with artisan sourdough bread and seedsn artesanal de masa madre y semillas

Chicken marinated in sour orange, honey and mustard with poblano peppers, Swiss cheese, bacon and garlic mayonnaise

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Serrano ham, 3 cheese sauce, avocado, abeans, chipotle mayonnaise

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Swiss cheese, Xcatic peppers, bacon - Grilled Cheese Style

FRENCH TOASTSON HOUSE BRIOCHE BREAD

Sobre pan brioche de la casa

Fried egg, bacon, caramelised onion, Swiss cheese, mushroom béchamel sauce

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From the day [*check it with the waiter*]

SALMON TARTINE

Fresh salmon, guacamole, eureka lime, Xcatic peppers mayonnaise, cherry tomatoes, red onions

STUFFED CROISSANTS

Smoked leg ham, Swiss cheese, mushroom béchamel sauce

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Chestnut cream, Papantla vanilla chantilly, red berry sauce

QUICHE

Valladolid sausage, squash blossom, peppers, Swiss cheese

TAZÓN DE YOGURT GRIEGO

Organic creamy yoghurt, fruits of the moment, Yucatecan honey, almond crumble

CAZUELA

Fried eggs, mushroom béchamel sauce with spinach, bacon, bread

QUICK BREAKFAST

CHOCOLATINE OR CROISSANT

+ COFFEE OR WATER OF THE DAY - \$90

DESSERT OF THE MOMENT

+ COFFEE OR WATER OF THE DAY - \$145

WATER OF THE DAY - \$45

Lemonade, orangeade, jamaica, horchata, red fruits, ginger with lime

ORANGE JUICE - \$55

HOUSE ICED TEA - \$45

Citrus or strawberry / kiwi fruit

ESPRESSO AMERICAN - \$40

ESPRESSO - \$35

DOUBLE ESPRESSO - \$45

CAPPUCCINO | LATTE - \$45

ORGANIC HERBAL TEA - \$45

Citrus or strawberry / kiwi fruit

ORGANIC TEA - \$45

Mezcla de hojas de té verde y negro

TEA - \$35

Mint or camomile

HOT CHOCOLATE - \$50

EXTRA MILK - \$7



AVEC AMOUR

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ALMUERZA / CENA

A partir de la 1 p.m

STARTERS

FOIE GRAS TARTINE - \$215

Foie gras terrine, house brioche bread, guava puree

MELTED CHEESE - \$185

Cheese blend, fine herbs French sausage

GUACAMOLE - \$165

Goat cheese, cherry tomatoes, buckwheat chips

SALMON TARTARE - \$245

Fresh salmon, avocado, pickled quail egg, red onion, tartare dressing

CHEESE AND COLD MEATS PLATTER - \$450

Grapes, candied walnuts, jam of the moment, baguette

FOIE GRAS CREME BRULEE - \$195

Served with sourdough bread

CHEF'S SPECIALS

DUCK BREAST - \$395

Orange sauce with hibiscus and piconillo, apple puree, carrots sautéed in butter

CONFIT PORTOBELLO - \$255

Caramelised Brussels sprouts, mashed plantains, red wine reduction

PASTA - \$285

Fettuccini in 3-cheese sauce, sautéed shrimp, parmesan cheese

K'IINIL SALAD - \$220

Grilled chicken, grape truffles with goat cheese and black sesame seeds, pears, cranberries, caramelised walnuts, parmesan, mixed lettuce, raspberry vinaigrette

NEW YORK CUT, ANGUS BEEF, 340 GR - \$595

Homemade chocolate mole, Papantla vanilla mashed potatoes

BOEUF BOURGUIGNON - \$385

Beef stew in red wine, panceta, roasted cambray onion, mushrooms, cambray potatoes

SALMON FILLET - \$425

White wine and saffron mussel sauce, sautéed asparagus

QUICHE - \$195

Valladolid sausage, squash blossom, peppers, Swiss cheese

CHICKEN BREAST - \$335

Stuffed with swiss cheese, bacon and chaya, creamy old mustard sauce, baked cambray potatoes

KIDS ONLY

PETIT BURGER \$150

+\$25 WITH A SOFT DRINK

Ground beef, gouda cheese, chipotle mayonnaise, tomatoes, baked cambray potatoes

POSTRES

ÓPERA - \$130

CLASSIC PARISIAN CAKE
Organic 75% cocoa chocolate, almond sponge cake, coffee buttercream

CRÈME BRÛLÉE - \$120

Mezcal, orange cream, worm salt
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Papantla Vainilla

LEMON CRUMBLE - \$130

Lemon curd, almond crumble, meringue & vanilla whipped cream

DESSERT OF THE MOMENT - \$115

FORMULE LUNCH - \$295

from 1pm to 4 pm

MAIN COURSE

Chicken salad with raspberries | Quiche
3 Cheese Pasta with Grilled Chicken

+

DESSERT OF THE DAY

+

BEER OR WATER OF THE DAY

FORMULE APERITIF - \$955

5pm to close

MELTED CHEESE

+

GUACAMOLE

+

CHEESE AND COLD MEATS PLATTER

+

2 GLASSES OF WINE

red, white or rosé

[selected wines]

the following glasses of wine will be priced at \$100 instead of \$130 - limited to a maximum group of 4 people

FORMULE GOURMAND - \$695

1pm to close

STARTER

Crème brûlée de foie gras | Salmon tartare
Tartine de foie gras

+

MAIN COURSE

Salmon with mussels | Boeuf Bourguignon
Magret of duck

+

OPERA OR LEMON CRUMBLE



AVEC AMOUR

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BEBIDAS

RED WINES

CHÂTEAU CLOS LAVIZON - \$580 | COPA \$130
Merlot - Cabernet Sauvignon, AOC Bordeaux

TRAMIER & FILS - \$610 | COPA \$140
100% Pinot Noir, Languedoc roussillon

DOMAINE LA MONTAGNETTE - \$755
ORGÁNICO - Syrah - Grenache, AOC Cotes du Rhone Villages

GRANO DE ARENA, JEROME MATHON - \$875
100% Gamay, Beaujolais

CROZES-HERMITAGE, BOUCHARD AINÉ & FILS - \$850
100% Syrah, AOC Crozes-hermitage, Vallée du Rhône

CHÂTEAU DE LA MARJOLIERE - \$850
ORGÁNICO - Malbec - Merlot, AOC Cahors Sud Ouest

CHÂTEAU CLOS HORTENSE - \$1,350
Merlot - Cabernet Franc y Sauvignon,
AOC St Emilion Grand Cru, Bordeaux

DOMAINE DE MAUPERTHUIS - \$1,545
100% Pinot Noir, AOC Bourgogne Grande Reserve, Bourgogne

PIONERO COSECHA SELECTA PALAFOX - \$795 | COPA \$175
Tempranillo - Merlot - Cabernet Sauvignon, Tres Regiones

EMEVE ARMONÍA DE TINTOS - \$995
Shiraz - Cabernet Sauvignon - Merlot, Valle de Guadalupe

CASA MADERO 3V - \$1,050
Cabernet Sauvignon - Tempranillo - Merlot, Valle de Parras

CASA MADERO MALBEC - \$1,050
100% Malbec, Valle de Parras

WHITE WINES

CELIER DES DEMOISELLES - \$610 | COPA \$140
100% Chardonnay, Languedoc Roussillon

CHÂTEAU MONTGAILLARD - \$580 | \$130
100% Sauvignon blanc, Bordeaux

EN TERRASSE - \$850
100% Chenin blanc, AOC Anjou Blanc, Val de Loire

RIESLING LES ÉLÉMENTS, BOTT- GEYL - \$1,250
ORGÁNICO - 100% Riesling, AOC Alsace, Alsace

DOMAINE DE MAUPERTHUIS - \$1,450
100% Chardonnay, AOC Chablis, Bourgogne

ROSE WINES

CHÂTEAU MONTGAILLARD - 580 | COPA \$130
Cabernet Sauvignon - Cabernet Franc,
AOC Bordeaux Rosé, Bordeaux

ROSÉ D' ANJOU, J. MOREAU & FILS - \$850
Cabernet Sauvignon y Franc - Grolleau, Val de Loire

CASTA, PITAYA ROSE \$995
100% Grenache, Valle de Guadalupe

SPARKLING WINES

GRATIEN & MEYER - BRUT - \$995 | COPA \$215
Pinot noir - Chardonnay - Chenin Blanc,
Crémant de Loire, Val de Loire

CHAMPAGNE HUBERT PAULET - \$1,900
1ER CRU TRADITION
Chardonnay - Pinot noir - Pinot meunier, Champagne

MOET & CHANDON - BRUT IMPERIAL (375 ML) - \$1,500
Chardonnay - Pinot noir - Pinot meunier, Champagne

SWEET WINES

CHÂTEAU LA FONTAINE - \$870
100% Semillon, AOC Loupiac, Bordeaux

CASA MADERO, COSECHA TARDÍA (375ML) - \$650
Semillon - Gewurztraminer, Valle de Parras

BEERS

HEINEKEN - \$62

AMSTEL - \$62

HEINEKEN 0% - \$45

BOHEMIA CLARA | OSCURA - \$60

XX LAGER | AMBAR - \$52

TECATE LIGHT - \$50

INDIO - \$50

MASTACHE - \$90

YUCATECAN CRAFT BEER

IPA, Pilsner, Stout

MICHELADA + \$35

OJO ROJO + \$25

HOUSE COCKTAILS

- APPETIZER -

SUEÑO DE GUAYABA

Vodka, Cointreau, eureka lime juice, guava puree

GINEZCAL

Mezcal, gin, red fruit juice, lemon juice eureka

VERDE PASIÓN

Tequila, Cointreau, lime juice, kiwi,
fresh jalapeño, mint

EDITH

Gin, macerated strawberry, lime juice

IIK

Mezcal, tequila crystalline, ancho chile liqueur,
Campari, pomegranate

GIN YANG

Gin, eureka lime juice, infusion of green,
black and hibiscus tea

LAVIZON SOUR

Tequila crystalline, lime juice, red wine

- LONG DRINKS -

AVEC AMOUR

Gin, white wine, Xtabentun d'Aristi, cucumber, basil, lime

MOJITO CASSIS

Aged rum, mascabado sugar, peppermint, crème de cassis

PIÑA CANELA

aged rum, white rum, whisky, pineapple juice,
lemon juice, cinnamon, Frangelico

SOUS LES COCOTIERS

Aged rum, macerated pineapple and ginger, coconut water, lime juice

- DIGESTIVE -

CACAO FEVER

Whiskey, frangelico, ancho chilli liqueur,
espresso, Kahlua, flamed nibs

COCKTAIL OF THE MOMENT

Bartender's suggestion according to seasonal ingredients

CLASSIC COCKTAILS

MOJITO - \$140

CARAJILLO - \$150

CARAJILLO DE COCO - \$150

BLOODY MARY - \$130

CAIPIRINHA - \$130

MARTINI - \$150

GIN TONIC - \$150

CLERICOT - \$150

TINTO DE VERANO - \$130

SANGRÍA - \$130

WHISKY SOUR - \$130

CUBA LIBRE - \$130

PALOMA - \$130

PIÑA COLADA - \$140

APEROL SPRITZ - \$140

MARGARITA - \$150

KIR - \$140

NEGRONI - \$210

COSMOPOLITAN - \$130

LIMONADA MAYA - \$120

DESTILLATES

TEQUILA

- Don Julio 70 | *Cristalino* - \$160
- Don Julio 70 | *Añejo* - \$150
- De La Luz | *Blanco* - \$160
- Cuervo Tradicional | *Plata* - \$110
- Cuervo Tradicional | *Reposado* - \$110
- Espolon | *Blanco* - \$90

MEZCAL

- Amores | *Espadín Joven* - \$130
- Amaras | *Espadín Reposado* - \$140
- Gracias a dios | *Pechuga* - \$195
- Gracias a dios | *Tobala* - \$185
- Gracias a dios | *Tepezatate* - \$185
- Montelobos | *Espadín* - \$120

RHUM

- Baccardi | *Carta Blanca* - \$90
- Havana Club | *Añejo 7 años* - \$100
- Appleton | *Signature 8 años* - \$105
- Zacapa | *12 años Ambar* - \$130
- Cachaza Pitu | *Silver* - \$80

GIN

- Bulldog - \$125
- Hendrick's - \$140
- Bombay Sapphire - \$125
- Gracia a Dios - \$130
Receta Oaxaqueña
- Condesa - \$140
Xoconostle y Azahar

VODKA

- Smirnoff - \$80
- Absolut - \$90
- Grey Goose - \$130

BRANDY

- Torres | *10 Años* - \$100

WHISKY

- Jack Daniels - \$110
- Jw | *Etiqueta Negra* - \$145
- Jw | *Etiqueta Roja* - \$110
- Glenfiddich | *12 años* - \$175

LIQUEURS Y DIGESTIVES

COGNAC PAINTURAUD - \$250
1^{ER} CRU

LICOR DE CAFÉ DE OLLA - \$155

CALVADOS - \$150

GRAND MARNIER - \$140

COINTREAU - \$130

MENTHE PASTILLE - \$130

PERNOD RICARD - \$120

JAGERMEISTER - \$115

OPORTO FERREIRA-TAWNY - \$110

FRANGELICO - \$100

ANCHO REYES ORIGINAL - \$90

BAILEYS - \$95

LICOR 43 - \$95

MARTINI VERMOUTH - \$90
Dry o Rosso

LICOR DE COCO D'ARISTI - \$90

SAMBUCA VACCARI - \$85
Blanco o Negro

XTABENTUN D'ARISTI - \$85

ANÍS DE MONO - \$80

CAMPARI - \$85

APEROL - \$80

KAHLUA - \$80

- FRENCH -
- MEXICAN -

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