



## HOLIDAY MENU

Available through **January 11, 2021**  
Please allow 24 hours for holiday orders  
For custom or last-minute orders, please call us  
**Taxes and service included**

### Mezze platter

**Plateau des fêtes Sofia** – cold mezze sampler:  
*lyuténitza* - roasted red pepper spread with tomatoes and eggplant (Southeast Balkan recipe)  
*kyopolou* - tapenade d'aubergines, poivrons, ail  
*snejanka* - "Snow white salad" with strained yogurt (without gelatin), pickles, dill, garlic, walnuts  
grilled peppers with dill  
*banitza* - traditional Bulgarian house-made filo pastry with feta  
assorted cheese imported from the Balkans  
artisanal charcuterie (locally sourced, traditional Balkan method)  
smoked salmon  
house-made crackers

For two : 45 -

For four : 80 -

### Main dishes

**Vegetarian sarmi** - cabbage rolls with brown rice, fermented cabbage leaves  
19 per person

**Meat sarmi** - cabbage rolls with ground beef and pork, brown rice, fermented cabbage leaves  
22 per person

**Organic grilled salmon** with grilled root vegetables and celery root purée  
26 per person

**Kamouraska lamb shoulder** with anchovy sauce, served with grilled root vegetables and potato gratin  
35 per person

**Taxes and service included**

Bistro Sofia – 6701, avenue de Chateaubriand - 438 380 2551



## Desserts

### **Baklava**

For one : 4 -  
For four : 13 -

#### ***Bûche de Noël by Les Gourmandises de Marie-Antoinette (please allow 48 hours)***

-L'Amadeus-Mozart : 71% dark chocolate mousse topped with 64% dark chocolate cream, atop a soft flourless dark chocolate biscuit.

- La Lady Dulce : Coconut flourless dacquoise, salted caramel mousse, fruit cream and fine dark chocolate ganache.

- La Princesse Porcelaine: Flourless biscuit with almonds, light pistachio mousse and blackcurrant coulis

For four to five: 32 - (28.35 before taxes)

For six to seven : 44 - (38.45 before taxes)

For eight to ten: 56 - (49.40 before taxes)

#### ***Gâteau Pistache Griottes by Les Gourmandises de Marie-Antoinette***

*Pistachio mousse on an almond biscuit, blackcurrant coulis, topped with Morello cherries.*

For four: 26.35 ( 22.90 before taxes)

For six: 39.44 (34.30 before taxes)

For eight: 52.14 (45.35 before taxes)

#### ***Gâteau Trianon by Les Gourmandises de Marie-Antoinette***

*Intense 71% dark chocolate mousse, dark chocolate custard over a soft, flourless 71% biscuit.*

For four : 24.83 (21.60 before taxes)

For six: 37.31 ( 32.45 before taxes)

For eight: 49.38 (42.95 before taxes)

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