

# DINE IN STYLE AT BISTROT

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*The interior furnishings are warm and accommodating.*

Visiting Bistrot is like taking an evening dinner trip to France, without having to leave Bali.

The spacious glass building, discreetly situated on the popular Seminyak's eat street, is equally worth visiting for their delectable authentic French fare as their unique interior design.

Upon entering the two-storey, converted warehouse, what you will first be impressed by is the bright industrial interior decorated in discerning vintage designs. Then be prepared to be dazzled by an especially well curated menu full of scrumptious offerings.

The concept of this vintage café comes from a Moroccan / Belgian duo. They infused both the interior and the menu with a lot of creativity and innovation.

From the antique lounges and chandeliers to the distinctive and quirky touches throughout. If you want to experience specially prepared classics of famed French cuisine, while feeling like you just boarded an Orient Express dining carriage, Bistrot is the right place for you.

The semi-open kitchen found on the ground floor is where all the menu's fresh and healthy items are created. Premiere ingredients are sourced locally in Bali. The presentation is elegant and the meals taste just as divine as they look.

You cannot go wrong with their signature dish; hand cut beef tartar, or opt for equally delectable tuna tartar – soft, raw fish cut into small chunks, with buttery avocado & wasabi sauce defies description.



*The guests feel welcomed upon entering.*



*Bistrot's specialty: salmon file gravelax.*



*Tuna tartar with avocado & wasabi sauce.*

A must try main here is a tender spiced baked snapper that will land on your plate fresh from the fish market. It is ideal as a light lunch, but perfectly satisfying as a solo dinner dish as well. It comes served with risotto seasoned with black olives, offering an intriguing palette of complementing flavours.

Don't forget to order one of the heavenly homemade desserts. They are made the proper French way using just the right ingredients to not compromise the taste. Champion dessert here, in our taste bud's opinion, is the unparalleled traditional apple tarte tartin, served with creamy gelato. The taste of caramel mixed with real butter, sugar and caramelized apple offers a next level gastronomic experience in the realm of sweetness.

Last but not least, Bistrot introduces a very nice wine list of imported bottles from the wine destinations of the world. Malbec from Argentina with a strong body goes especially well with meat dishes.

Whether you try the classical, properly cooked French cuisine, the wide range of international foods or choose from a good selection of Indonesian dishes, you won't leave this special vintage café disappointed. **FRV**

Open every day: 7.30am – late  
Jl. Kayu Aya 117, Seminyak  
[www.bistrot-bali.com](http://www.bistrot-bali.com)