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# BISTRO'S

BY LE PLANTEUR



# TAKEAWAY

& HOME-DELIVERY

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## CHECKOUT THIS CONCEPT

## LE PLANTEUR TODAY



GOURMET BY LE PLANTEUR  
French Fine Dining...  
... with an Asian twist

BISTRO BY LE PLANTEUR  
Continental Dining...  
... with an Asian twist

HIGH TEA BY LE PLANTEUR  
Meal between meals...  
... in front of Inya Lake

TAKEAWAY BY LE PLANTEUR  
Service for easy meals...  
... to be enjoyed at home

**TAKEAWAY** by Le Planteur **BISTRO** serves a selection of traditional continental cuisine. Eating with us is a travel trough Europe-tasting traditional cuisine of France, Italy, Spain, Switzerland, etc. All food is certified *Organic Life Friendly*® cookware to rediscover unique flavors of the cuisine of our grand mothers.

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### No loss of vitamin, mineral and flavor in your meal

I tried my first food, which is lamb's shank. My Coq au vin became incredibly successful because I used cast iron pots to grab the heat rapidly and release it so slowly. The food reached an excellent taste thanks to the naturalness of cast iron not covered with chemical at all. I learnt that materials that produce carcinogenic agents are used in teflon and steel frying pans, which can harm our body and the food we cook. Now I use cast iron pots and pans in the kitchen.

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### Benefit of traditional slow cooking

The benefit of slow-cooking, generally, is that food becomes incredibly tender, as all of its connective tissues break down. Also, flavor can infuse over time and provide deeper results than with virtually any other method. Lastly, long-cooking times create a celebratory atmosphere where food is the focal point of a social gathering.

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### How to place an order?

Phone 01 514 230  
order@leplanteur.net



# WINES AND DRINKS

## BISTRO BY LE PLANTEUR

### ONE-QUARTER -WINE BOTTLE-

SAUVIGNON BLANC 2017 Black Label - Mc Guigan South Eastern Australia Screw-Cap	Ks 7'300.-
MERLOT 2016 Black Labet - Mc Guigan South Eastern Australia Screw-Cap	Ks 8'000.-

### ONE-HALF -WINE BOTTLE-

CHAMPAGNE TAITTINGER Brut Réserve Reims - France Cork-Sealed	Ks 65'400.-
CHÂTEAU PEYCHAUD Côtes De Bourg Bordeaux - France Cork-Sealed	Ks 13'300.-
CHÂTEAU POINTE BOUQUET Saint-Emilion Bordeaux - France Cork-Sealed	Ks 15'400.-



### MINERAL -WATER BOTTLE-

NATIA STILL (330ml)	Ks 2'100.-
NATIA STILL (775ml)	Ks 4'100.-
FERRARELLE SPARKLING (330ml)	Ks 2'100.-
FERRARELLE SPARKLING (775ml)	Ks 4'100.-



### FRESH SQUEEZ -JUICE IN GLASS BOTTLE-

ORANGE JUICE	Ks 5'300.-
PINEAPPLE JUICE	Ks 5'300.-
MANGO - MINT	Ks 5'300.-
CARROT - GINGER	Ks 5'300.-
APPLE - BEET	Ks 5'300.-



### STANDARD -WHITE / ROSE WINE-

MERLOT ROSE 2017 JP Chenet Pays d'Oc - France Cork-Sealed	Ks 12'000.-
SAUVIGNON BLANC 2018 Tempus Two Silver Series Australia Cork-Sealed	Ks 15'800.-
CHARDONNAY 2017 El Campo Chile Cork-Sealed	Ks 12'000.-
MACON-VILLAGES 2017 Joseph Drouhin Burgundy - France Cork-Sealed	Ks 33'600.-

### STANDARD -RED WINE-

NERO D'AVOLA 2016 Viala Sicilia - Italy Cork-Sealed	Ks 12'400.-
MERLOT 2017 Crocodile Rock Australia Screw-Cap	Ks 16'300.-
CABERNET SAUVIGHON 2016 Somerton Australia Cork-Sealed	Ks 14'000.-
MERLOT CABERNET RESERVE JP Chenet France Cork-Sealed	Ks 14'000.-
CHATEAU DE FESLES 2015 Cabernet Franc Vieilles Vignes France Cork-Sealed	Ks 21'800.-
CHATEAU MARCADIS 2016 Lalande De Pomerol Bordeaux - France Cork-Sealed	Ks 42'000.-



# ONE DISH-ONE MEAL

## BISTRO BY LE PLANTEUR

### COLD COURSE

TERRINE DE CAMPAGNE French country style pork pâté Served with one-half baguette bread	Ks 12'000.-
SALMON RILLETTE Smoked and fresh salmon cream served with one-half baguette bread	Ks 14'000.-

### HOT COURSE

QUICHE LORRAINE Gruyere cheese and bacon tartlet served with a green salad	Ks 13'500.-
CROQUE-MONSIEUR Hot sandwich made with ham and cheese served with a green salad	Ks 10'500.-
PENNE PUTTANESCA Spiced tomatoes sauce, olive oil, anchovies, olives, capers and garlic	Ks 12'500.-
BARR AMUDI SALSA VERDE Barramudi fish fillet in green sauce served with vegetable rice	Ks 15'500.-
COUSCOUS MERGUEZ Durum wheat semolina and grilled harissa sausages with lots of braised vegetable in tasty broth	Ks 19'000.-
CHICKEN CASSEROLE Slow-cooked chicken thigh with mushrooms and served with butter trofie pasta	Ks 18'500.-
CORDON-BLEU Schnitzel wrap filled with cheese and ham served with french fries and salad	Ks 19'500.-
PORK CHOP Grilled Spanish pork chop served with french fries and salad	Ks 24'500.-

### CHEESE & COLD CUT

LOCKDOWN SURVIVOR BOX Selection of three cheese and three cold cut: Camembert Lanquetot, comté Montagnard. brie de Meaux, parma ham, coppa, ham of Paris	
Small box	Ks 37'000.-
Big box	Ks 52'000.-



### SALAD

TABBOULEH Lebanese bulgur salad made of tomatoes, parsley, mint and onion, seasoned with lemon-olive oil	Ks 9'500.-
SALADE NIÇOISE Vegetable salad with anchovy, hardboiled egg, olives and anchovies dressed with vinaigrette	Ks 15'300.-
LANDAISE SALAD Duck breast, gizzards or confit, lettuce leaves, cherry tomatoes, walnuts, and croutons	Ks 14'500.-
GREEK SALAD Tomatoes, cucumber, onion, feta cheese salad with Kalamata olives and oregano-olive oil dressing	Ks 12'500.-

### AMERICAN'S BURGER

MARILYN MONROE Beef patty, crispy bacon, melted cheddar cheese, salad & tomato	Ks 16'000.-
THE KLP Chicken spicy patty, guacamole, melted cheddar cheese & crispy onion	Ks 16'000.-
MAGIC MUSHROOM Beef patty, mushroom creamy sauce, French brie cheese & crispy onion	Ks 16'000.-
CIAO BELLA Beef patty, pecorino cheese, Italian coppa, tomato, arugula & homemade pesto sauce	Ks 16'000.-
LAZY TREKKER Beef patty, parma ham, comté mountain cheese, gerkins & grandma's onion chutney	Ks 16'000.-
VEGGIE IDOL Brown bean and rice patty, cheddar cheese, crispy onion & confit tomato	Ks 16'000.-

### SOUP

GAZPACHO Spanish raw vegetable cold soup; cucumber, tomatoes, onion, sweet pepper- raised with olive oil, fresh herbs and lemon	Ks 8'700.-
MINISTRONE Italian Soup of vegetables simmered with aromatic bacon and plants, of Italian origin, with small pasta, rice and grated Parmesan	Ks 9'500.-



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# ONE DISH-ONE MEAL

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### HOME MADE TART

Upon availability

LEMON TART  
QUETCH PLUM TART  
APPLE - HONEY TART  
RASPBERRY PISTACHIO CREAM TART  
ABRICOT - ROSEMARY TART  
MANGO - BASIL TART  
CHOCOLATE -HAZELNUT TART  
PASSION FRUIT CHEESECAKE TART  
CHOCOLATE MOUSSE

#### Small

Ks 7'900.-  
Ks 7'900.-  
Ks 7'900.-  
Ks 7'900.-  
Ks 7'900.-  
Ks 7'900.-  
Ks 7'900.-  
Ks 7'900.-  
Ks 7'900.-

#### Big

Ks 21'000.-  
Ks 22'400.-  
Ks 21'000.-  
Ks 24'600.-  
Ks 23'500.-  
Ks 21'800.-  
Ks 25'500.-  
Ks 18'900.-

### Cheese & cold cut



### Abricot-Rosemary tart



### Croque-Monsieur



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