

non-alcoholic Beverages

wine list available upon request

Mineral Waters	
Fiji (500ml)	17
San Pellegrino (500ml)	17
Sodas	
Aranciata Rossa (Blood Orange Soda)	10
Limonata (Lemon Soda)	10
Pompelmo (Grapefruit Soda)	10
Les Diabolos - MONIN Syrup & Club Soda	10
<i>Apple, Peach, Passion Fruit, Mint</i>	
Coke	5.5
Diet Coke	5.5
7 Up	5.5
100+	5.5

Freshly Squeezed Juices	13
Apple, Orange, Carrot, Watermelon	

Iced Teas	9
Green Apple, Peach, Passion Fruit	
Mocktails	
Lemonade	12
Virgin Mojito	12
Smooth Passion	12

Caffè Vergnano Since 1882	
-All Coffees & Decaffeinated Coffees are Double Shots	
Espresso	7
Macchiato	8
Coffee	7
Double Espresso	10
Cappuccino	12
Latte/ Piccolo Latte	12
Flat White	12
Hazelnut Cappuccino / Latte	14
Milk (Hot / Cold)	5.5

Valhona Chocolat Chaud	16
Valhona Hot Chocolate	
Valhona Chocolat - Mocha	19
Valhona Hot Chocolate with Espresso	



Dammann Teas, Paris, Since 1925

Breakfast	8
The breakfast blend combines Ceylon, Darjeeling and Assam tea.	
Darjeeling	8
From the foothills of the Himalayas.	
Earl Grey	8
A traditional oriental blend of unsmoked Chinese tea with fine bergamot from Calabria.	
Jasmin	8
A green tea, naturally perfumed with Jasmine flowers.	
Soleil tea Vert	8
A green tea with Blood Orange essentia.	
Camomille	8
A small white flower with a mild and floral flavor and a slight bitter note.	
Thé Vert à la Menthe	8
A green tea leaf of Chinese Gunpowder tea, sprinkled with Nanah mint.	



address:
24G Jalan Telawi 2 Bangsar Baru 59100 Kuala Lumpur Malaysia.
tel : 03 2282 0118 website: www.yeastbistronomy.com

*All prices are subject to an additional 6% GST and 10% Service Charge
We accept Visa & Master Card for a minimum of RM50 purchase.



Petit Déjeuner & Déjeuner

8AM - 3PM

Breakfast & Lunch

www.yeastbistronomy.com

Facebook: .Yeast Bistronomy
Instagram: .Yeast Bistronomy

"We Hope You Enjoyed Your Lunch. Next Time do Try Our Exquisite Dinner Menu as Well!"

Breakfast

8:00am - 3:00pm

Danish & Pastries

* Enquire with your waiter for additional pastries and danishes made daily *

Butter Croissant	5.50
Croissant aux Amandes 9.50	Almond Croissant
Pain au Chocolat 6.50	Chocolate Croissant
Pain au Chocolat & Amandes 9.50	Chocolate Almond Croissant
Chausson aux Pommes 10.50	Apple Turnover
Pain aux Raisins 9.00	Raisin Danish
Les Croissants	
With Egg Mayonnaise 8.00, Add Smoked Salmon 23.00	
With Tuna Mayonnaise 11.00	
With Curry Flavored Chicken 11.00	
Mushroom Béchamel Croissant 15.00	
Turkey Ham & Gruyère Cheese Croissant 18.00	

Fresh Mixed Fruit Salad 10.00
Natural Plain Yogurt 10.00
Fresh Mixed Fruit Salad with Natural Plain Yogurt 13.00
Honeydew Almond Granola 16.00
With Marinated Strawberry & Apple, Yogurt & Honey

Pain Perdu aux Pommes Caramélisées 18.00
Brioche French Toast with Caramelized Apples
Pain Perdu aux Cerises et Amandes 19.00
Brioche French Toast with Cherry Orange Sauce & Toasted Almond Flakes

Eggs

Oeufs à La Coque	2 Soft Boiled Eggs with Finger Toasts and Butter 10.00
Oeufs Pochés Benedictine	2 Soft Poached Eggs on Toasted Pain de mie, served with Béarnaise Sauce and Greens With Turkey Ham 22.00 With Smoked Salmon 29.00
Oeufs Cocotte	2 Soft Baked Eggs in a Cocotte, Gruyère Cheese, Farmer's Bread and Greens With Smoked Duck Bits 22.00 With Smoked Salmon 29.00
Oeufs Mollets Florentine	2 Soft Boiled Eggs over Spinach and Mushrooms. Glazed with Gruyère Cheese Sauce 25.00
Oeufs Provençale	2 Baked Eggs with Vegetable Ratatouille & Farmer's Bread 19.00
Le Steak & Eggs	90 gram Grilled Angus Striploin, Top with 2 Sunny Side up, Warm potatoes & Caramelized Onions 48.00

Sides

Toasted Bread	
Brioche Bread 10.00	
Farmer's Bread 9.50	
Baguette 11.00	
Herb 9.00	
With French Butter & Bonne Maman Preserves	
Home Made Dried Duck Breast 10.00	
Chicken Sausage 9.00	
Turkey Ham 9.00	
Smoked Salmon 19.00	
Creamed Spinach / Ratatouille 9.00	
Creamy Mashed Potatoes 9.00	
Warm Potatoes & Caramelized Onions 9.00	
Basket French Fries / Truffle 11.00 / 12.50	
French Butter & Bonne Maman Preserves 6.00	
Bonne Maman Preserves 2.50	
choice of Apricot or Raspberry	
French Butter 2.50	

Lunch

11:00am - 3:00pm

Appetizers

Soupe Du Jour	Soup of the Day 15.00
Quiche du Jour	Individual Quiche of the Day, Served with French Fries & Green Salad 21.00
Le Croissant Béchamel	Served with Green Salad with Turkey Ham & Cheese 21.00 With Mushrooms 21.00
Escargots à la Bourguignonne	6 Baked Escargots with Shimej Mushrooms, Garlic & Parsley Butter 25.00
Salade Niçoise	Tuna, Olives, Onions, Anchovies, Potatoes, Soft Boiled Egg on Mesclun Greens 27.00
Salade de Canard Sauté Oeuf Poché et Croûtons	Poached Egg & Air Dried Duck on Mesclun Salad, Haricot Vert, Craufans & Mustard Dressing 28.00
Sardines de Bretagne Marinées au Vin Blanc	Sardines Filets marinated with White Wine, Shalot, Capsicum, Garlic, Pickled Melon & EVOO 28.00
Steak Tartare	100gr of Hand Chopped Raw Australian Beef Tenderloin, mixed with the Traditional Condiments & French Fries 55.00
Verrine de Foie Gras	Foie Gras in a venine with Truffle & Wine Aspik, Fruit Chutney, Celeriac Remoulade & Brioche 60.00

SANDWICHES

Les Croissants	Served with Green Salad
With Egg Mayonnaise 15.00	Add Smoked Salmon 29.00
With Curry Flavored Chicken 17.00	With Tuna Mayonnaise 17.00
Le Paris Province	Turkey Ham & Gruyère Cheese Sandwich on Warm Baguette, Served with French Fries & Green Salad 24.00
Sandwich Chaud au Comté	Melted Comté Cheese on Wholemeal Bread with Garlic Butter & Thousand Island Dressing, Tomatoes and Arugula Served with French Fries & Green Salad 28.00
Le Croque Monsieur	Grilled Turkey Ham & Cheese Served with French Fries & Green Salad 29.00
Le Croque Madame	with Sunny Side up Egg 31.00
La Tartine au Saumon Fumé	Open-Faced Smoked Salmon Sandwich on Herbed Buttered Farmer's Bread, Chopped Eggs, Capers & Chives, Served with Green Salad 30.00
Le Sandwich de Beauf Émietté	Slow-Cooked Pulled Beef, Tomato, Melted Gruyère Cheese & Ranch Served with Salad Side & French Fries 36.00

LES PLATS

Main Courses

Le Burger au Poulet	Grilled Homemade Chicken Burger, Pesto Sour Cream, Rocket Salad, Served with Mashed Potatoes & Creamy Coleslaw 26.00
Le Gourmet Burger	Gourmet Grilled Black Angus Beef Burger, Truffled Mushrooms, Caramelized Onions, Served with French Fries & Creamy Coleslaw 28.00
Linguine aux Champignons Sauvage à la crème	Linguine with mixed Wild Mushrooms in Creamy Truffle Sauce 38.00
Raviois au Crabe, Bisque de Homard, Fondue de Poireaux	Hand-Made Crabmeat Ravioli with Leek Fondue, Lobster Bisque 40.00
Hachis Parmentier De Pot Au Feu Au Gratin	Slow Cooked Pulled Beef, Mashed Potatoes, Gruyère Cheese & Vegetable Crut 45.00
Le Steak & Fries	Grilled 180 Gram Black Angus Beef Striploin with Garlic Butter Green Salad, French Fries 55.00
Linguine aux Fruits de mer	Prawns, Clam & Squids, Garlic, Shalot White Wine Sauce 39.00
Confit de Canard	Crispy Duck Confit, Warm Potatoes, Caramelized Onions & Green Salad 39.00

LES DESSERTS

Crème Brûlée à la Vanille	Vanilla Crème Brûlée 21.00
Tarte Tatin	Baked Caramelized Apple Tart Turnover, Vanilla Ice Cream 21.00
Café Liégeois	Espresso, Milk Foam, Mascarpone Cream, Chocolate Crumble & Vanilla Ice Cream 18.00
Fondant au Chocolat, Émietté d'Amandes, et Glace Pistache	Warm Chocolate Fondant, Almond Crumble, Pistachio Ice Cream 27.00

Plateau de fromage / Cheese Platter

3 Cheeses for 30.00
Tête de Moine - "Milk Head" from Bernese Jura, Switzerland (Medium, Cow's)
Munster - Vosges, France (Strong, Soft Cheese)
Sainte Moire - from the Loire Valley, France (Medium, Goat's Milk)

"Happy Bread Hour" - Get 30% off all Breads & Danishes every day from 5pm onwards *Take Away only*

A: Alcohol

N: Nut

V: Vegetarian