

# THE BANK LEFT BISTRO

## ENTREES

### **Black Forest Ham and Havarti Cheese**

Served warm on a croissant w/ tomato, basil and red pepper  
*Served with an organic herb & mixed greens salad  
topped with organic house dressing*  
\$9.75

### **Savory Crepe**

Crepe served with sundried tomato turkey, basil, Havarti cheese, tomato, mango, peppers  
*Served with an organic herb & mixed greens salad  
topped with organic house dressing*  
\$9.75

### **Castilian Picnic**

Crisp Spanish bread made with extra virgin olive oil and flavored with seasonings from Seville  
Topped with Farmers English Reserve and Dubliner Cheeses  
*Served with an organic herb & mixed greens salad  
topped with organic house dressing*  
Accompanied by a glass of Cabernet Sauvignon  
\$13.50

### **Soupe du Jour**

Cup of homemade soup and fresh bread  
*Served with an organic herb & mixed greens salad  
topped with organic house dressing*  
\$8.00

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## BEVERAGES

**Wine** \$6.50/glass \$27.00/bottle

**Café Nora** - Dark Honduran blend coffee \$2.25

**Drinking Chocolates** \$4.00

A la Taza – dark rich chocolate

Dulce de Leche – sweet white South American chocolate

### **Teas**

Jasmine Green – China tea

100 Monkeys – white tea

Baroness Grey - black tea with orange, lemon and rose

French Blend – Ceylon, Kenya black tea

Indian Spice Chai

Bombay Chai

Imperial Keemun – China black tea

Flowering Teas –very mild floral notes

Cup - \$2.00 Small Pot – \$4.00 Large Pot – \$6.00

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## DESSERTS

Lavender Crème Brulee \$5.00

French Cakes and Tartes \$5.00

Ferdinands' Ice Cream \$3.50