

*Be your own sommelier and choose your bottle from our cellars...*

# BISTRO 555

All bottles of wine and champagne purchased at the retail store and consumed at the restaurant are subject to a corkage fee.

**Corkage Fees:**  
From the Dining Room: \$7.50 per bottle  
From the Vintage Room: \$15 per bottle

## ARTISANAL CHEESES AND CHARCUTERIE

CHARCUTERIE PLATTER	16
Rosette de Lyon, Cured salami, Serrano, Chorizo, Garlic sausage, Cornichons, Brie, Onion jam & Mustard	
LARGE CHARCUTERIE PLATTER	22
Rosette de Lyon, Cured salami, Serrano, Chorizo, Cornichons, Country style paté, Garlic sausage, Brie, Onion jam & Mustard	

**PLATTER 555**  
Artisanal Cheese & Charcuterie combination platter with all condiments & bread  
25

CHEESE PLATTER	16
Brie, Crotin goat, Livarot, Aged Parmesan, Manchego, Fig cake, Grapes & Walnuts	
LARGE CHEESE PLATTER	22
Brie, Crotin goat, Livarot, Aged Parmesan, Manchego, Pont Lévêque, Camembert, Fig cake, Grapes & Walnuts	
HOMEMADE DUCK RILLETTES	11
Cornichons, Onion jam & Crostinis	
HOMEMADE COUNTRY STYLE PATÉ	9
Duck & chicken paté (no Pork) served with Cornichons, Onion jam & Crostinis	
HOMEMADE SALMON RILLETTES	9
Chopped fresh & smoked salmon mixed with crème fraiche	

**FOIE GRAS**  
*Homemade, served with toasts and onion jam*

FOIE GRAS TERRINE "AU SEL"	15
FOIE GRAS "AU TORCHON"	17

**SOMMELIER'S SUGGESTION**  
*Muscat Blanc « De Lorimier » 1/2 btle 12*

## TAPAS

GOUGÈRES cheese puffies	6/10
GAZPACHO	7
SPANISH STYLE TORTILLA	7
BRUSCHETTA tomatoes, basil & garlic olive oil	8
MARINATED ANCHOVIES warm potatoes & sea salt	8
CROSTINI goat cheese, grilled veggies, pesto	9
PAN CON TOMATE & SERRANO	9
BEEF CARPACCIO arugula, shaved parmesan & olive oil	12
SALMON TARTAR mango, herbed citrus cream & toasts	12/18
MERGUEZ SAUSAGES harissa & mustard	12/18
MANCHEGO PLATTER olive oil & grapes	12/18
SERRANO PLATE cornichons & toasts	12/18
MUSSELS chorizo, cilantro, tomatoes & garlic	12/18
BEEF KEFTAS spicy herbed crème fraiche	13
SMOKED SALMON lentil salad, crème fraiche & dill	13
RAVIOLES comté cheese mini raviolis	14
SWEET BREADS salsa verde	14
OCTOPUS fennel, olives, sundried tomatoes & basil	14
SHRIMPS sautéed in saffron with butter sauce	14

## Jefferson

## SALADS

BISTRO Mixed greens, Toasted warm Crotin de Chavignol, Candied pearl onions, Tomatoes & Balsamic vinaigrette	15
IBERICO Arugula, Roasted tomatoes, Manchego cheese, Serrano ham, Fresh pears & Balsamic reduction	15
CAMEMBERT Mixed greens, Oven-baked camembert, Grape tomatoes & Xérès vinaigrette	15
BURRATA Arugula, Serrano ham & Tomato jam	16
COUNTRY Belgium endives, Walnuts, Blue cheese, grapes	15
BIARRITZ Smoked salmon, Baby spinach, Crumbles of Goat cheese & Shallot vinaigrette	15

## LA PLANCHA

### MEAT & POULTRY

*In season vegetables*  
*Foie gras mash or sautéed fingerling potatoes*

CHURRASCO	22
TENDERLOIN	28
ORGANIC YOUNG CHICKEN (semi boneless)	19
MERGUEZ SAUSAGES	19

### FISH

*In season vegetables*  
*Coconut Basmati rice or sautéed fingerling potatoes*

SALMON	21
TUNA	19
CHILEAN SEABASS	28

## BISTRO STYLE

CHEESE GRATIN 15  
Camembert, reblochon, potatoes, apples, crème fraiche

CROQUE MONSIEUR/MADAME 12/14  
White bread, béchamel, ham & Swiss

CROQUE TURKEY/MADAME 12/14  
White bread, béchamel, roast turkey & Swiss

DUCK CONFIT 21  
Baby green lentils, arugula

RAVIOLI 22  
Wild mushroom & fresh truffle

**MEDITERRANEEN PLATTER**  
Merguez, beef keftas, hummus, Moroccan salad olives, eggplant caviar, pita chips 25

**WINE DEPOT & BISTRO 555**  
555 JEFFERSON AVENUE. MIAMI BEACH, FL  
305.672.6161  
Eating raw or undercooked fish, eggs or meat increases your risk of food illness.

**An 18% gratuity will be added to every check.**  
**No more than 3 credit cards per table.**