

Baron Bistro, a place for dreamers to lose themselves in the magic that goes beyond time under the shadow of Baron Empain Palace, also known as Le Palais Hindou-a living symbol reminding us of the art of turning dreams into reality.

With a commitment to celebrating both history and the present, Baron Bistro offers a contemporary culinary journey that mirrors the splendor of the historical charm of its neighboring Baron Empain Palace, completed in 1911, the sole Indian-style fantasy in Egypt.

COMPOSITE BREAKFAST

French Selection of croissants, freshly - baked basket, jam, honey, butter, fried eggs, orange juice and hot drink	475
Oriental Sharing option, includes Arabic bread, Egyptian foul, falafel, fresh green salad, omelette pastrami, tomato feta cheese and black honey with tahini, French fries, mix olives, hummus and tea or coffee	550
Bistro Perfect to share, fried eggs with sujuk, shakshuka, mix olives, mix cheese, jam, white honey, butter, freshly bread basket, Nutella, orange juice and hot drink	600
EGG-COOKING STYLE VARIETIES	
Plain Omelette Served with mix greens and homemade potatoes	165
Fried Eggs Fried eggs sunny side up style	175
Scrambled Eggs Scrambled eggs served on a slice of brown bread and feta cheese	180
Chia White Eggs White eggs, chia seeds	190
Egg Oriental Fried eggs, Arabic sausage in tomato sauce, pomegranate, bread, hummus, labneh dip	350
Crepe Omelette Fresh homemade crepe, eggs, cheddar cheese, mix lettuce	250

EGG BENEDICT SECTION

Egg Benedict Feta Feta cheese, 2 poached eggs, a bit of paprika sauce and dill	250
Egg Benedict Salmon 2 poached eggs, English muffins, parmesan fondue, smoked salmon, hollandaise sauce	400
Egg Benedict Bacon Poached eggs, English muffins, beef bacon, arugula, cripsy parmesan cheese, hollandaise sauce	390
Egg Benedict Emmental Poached eggs, French bread slices, smoked roast beef, Emmental cheese, oregano	370
Egg Benedict Crispy Poached & Avocado Crispy poached eggs on toast, avocado, dried cherry, tomatoes and hollandaise sauce	380
FRESH FROM THE OVEN	
Plain Croissant	100
Pain Au Chocolate	120
STUFFED CROISSANTS SECTION	
Vegetable Croissant Fresh croissant stuffed with mushrooms, sundried tomatoes, cherry tomatoes, and asparagus, blasmic sauce	180
Salmon Croissant Fresh croissant stuffed with smoked salmon, onion, capers, dill, cream cheese and rocket leaves	280
Smoked Turkey Croissant Fresh croissant stuffed with smoked turkey, caramelized onion, lettuce, camembert cheese and fresh tomatoes	200

Roast Beef Croissant Fresh croissant stuffed with mayonnaise, lettuce, tomatoes, roast beef, cheddar cheese and pickles	200
Mix Cheese Croissant Fresh croissant stuffed with melted cheddar cheese, mozzarella and blue cheese	200
MORNING SPECIALITIES	
Croque Madame Two slices of brown bread, béchamel sauce, Emmental cheese, smoked turkey, fresh tomato and fried egg	280
Pain Perdu Pan - fried homemade brioche in butter topped with caramel sauce and ice cream	200
Pancake Fresh homemade pancakes served with chocolate, banana, hazelnuts	200
Waffles Fresh homemade waffles, caramel sauce, vanilla ice cream	200
Charcuterie Selection of cold cuts and cheese with pickles, jam and rosemary focaccia	400
Crepe Nutella Homemade fresh crepe, chocolate Nutella, fresh banana	200
HEALTHY CORNER	
Glorious Granola Parfait Low-fat vanilla Greek yogurt, organic granola, seasonal fruits and honey	250
Grilled Haloumi Served with mix leaves, tomato, cucumber and pickled olives	200
Fruits Seasonals fruit platter or seasonal fruit salad	180

