

CHEZ CHLOÉ BISTRO

From May to September: 7 days a week, lunch (from 12h to 14h) and dinner (from 19h to 22h)

The rest of the year*: Open from 12h to 14h Monday to Friday and on every evening from 19h to 21h. Closed on Saturdays and Sundays lunch.

*February to April and October to November

CHECK OUT OUR DAILY MENU IN OUR STORY
ON [INSTAGRAM](#) OR [FACEBOOK](#)

TO SHARE

EXCEPTIONAL CHEESES SELECTION	25€
A SELECTION OF CHARCUTERIES MADE BY THE CHEF	25€
GOOSE FOIE GRAS « LES GRANGES DE JOËL CARBONNIERE » 180G	45€

OUR CAVIAR DES EYZIES

LA PERLE NOIRE, "L'IMPERTINENT" 20G	61€
LA PERLE NOIRE, "LE CLASSIQUE" 20G	69€

OUR OYSTERS FROM LA KABANE DE CHLOÉ ET YOHAN

HALF A DOZEN	18€
THE DOZEN	28€

OUR STARTERS

PARSNIP SOUP, BOCERNO WALNUTS AND CROUTONS WITH CURRY	12€
OCTOPUS SALAD, BETTROOT AND ORANGE	15€
HALF COOK DUCK FOIE GRAS « MAISON ALBIÉ » 75G	21€
DUCK RILLETTE	12€

OUR MAIN COURSES

PORK CHEEK WITH MASSALÉ, TAGLIATELLES AND CARROT	21€
GUINEA FOWL CONFIT, MASHED POTATOES WITH TRUFFLE, BRAISED ENDIVES	23€
GNOCCHIS, CHEESY CREAM AND GRANAOLA FROM THE PERIGORD	19€
MARKET FISH, RISOTTO WITH COCONUT MILK AND HERBAL PESTO	22€

OUR DESSERTS

MILLEFEUILLE WITH WALNUTS OF BOCERNO	13€
CRÈME BRÛLÉE WITH VANILLA FROM LA RÉUNION	11€
CHOCOLATE COULANT	11€
POACHED PEAR, CHOCOLATE AND COFFEE	13€
ASSORTMENT OF CHEESES	12€
ASSORTMENT OF HOMEMADE SORBETS	11€

CHILD MENU

DUCK RILLETTE - DUCK PARMENTIER - ICE CREAM	15€
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MENU OF THE DAY (ONLY FOR LUNCH)

STARTER – MAIN COURSE DESSERT- COFFEE	25€
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