

# LE BISTRO CHEZ CHLOÉ

## TO SHARE

SELECTION OF EXCEPTIONAL CHEESES	€25
CHEF'S CHARCUTERIE SELECTION	€25

## OUR NEUVIC CAVIARS

"BAERII" – 30G	€87
"OSCIÈTRE" – 30G	€97

## OUR OYSTERS FROM CAP-FERRET

HALF DOZEN	€18
DOZEN	€28

## STARTERS

SEAFOOD VELOUTÉ WITH SCALLOP CORAL	€15
HALF-COOKED FOIE GRAS, ONION COMPOTE & DUCK SKIN	€21
3 GRATINATED OYSTERS, ASPARAGUS FONDUE & SMOKED BACON	€12
6 GRATINATED OYSTERS, ASPARAGUS FONDUE & SMOKED BACON	€22
100% DUCK RILLETTES, ONION COMPOTE & DUCK SKIN	€13
OUR SPECIAL VERSION OF LEEK WITH VINAIGRETTE	€12

## MAIN COURSE

DUCK CONFIT, CHIPS & SALAD	€22
LAMB STEW WITH TAGLIATELLE	€24
GNOCCHI WITH SWEET POTATO, GREEN ASPARAGUS & GRANOLA	€19
COD FILLET, MIXED CABBAGES WITH COCONUT & TURMERIC CREAM	€22
MOREL MUSHROOM & CONFIT GIZZARD OMELETTE, CHIPS & SALAD	€21

## DESSERTS

CHEESE PLATE	€12
CRÈME BRÛLÉE	€9
PEAR CRUMBLE	€11
MOLTEN CHOCOLATE CAKE WITH SALTED CARAMEL	€10
WALNUT MILLEFEUILLE	€12

### DAILY MENU 25€

STARTER  
MAIN COURSE  
DESSERT

Available every lunchtime, excluding weekends and public holidays.

### KID'S MENU 15€

DUCK RILLETTES  
DUCK DRUMSTICK AND FRIES  
CRÈME BRULÉE