

LE BISTRO CHEZ CHLOÉ

TO SHARE

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

OUR NEUVIG 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 RILLETES, ONION COMPOTE & DUCK SKIN	13€
OUR SPECIAL VERSION OF LEEK WITH VINAIGRETTE	12€

MAIN COURSE

GUINEA FOWL CONFIT, CHIPS & SALAD	22€
LAMB NAVARIN , FRESH TAGLIATELLE	24€
GNOCCHI SWEET POTATO, GREEN ASPARAGUS & GRANOLA	19€
POLLACK FILLET, SPRING VEGETABLES AND BEURRE BLANC	22€
STUFFED PIGEON, ORIENTAL COUSCOUS, TO SHARE OR NOT...	45€
MOREL MUSHROOM & CONFIT GIZZARD OMELETTE, CHIPS & SALAD	21€

DESSERTS

CHEESE PLATE	12€
CRÈME BRÛLÉE	9€
STRAWBERRY SOUP WITH MINT AND LEMON CREAM	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 RILLETES
DUCK DRUMSTICK AND FRIES
CRÈME BRULÉE