

LE BISTRO DU CENTENAIRE

TO SHARE

CHARCUTERIES AND CHEESES BOARD	25€
CAVIAR DE NEUVIC « BAERII » 30 GR	87€
CAVIAR DE NEUVIC « OSCIÈTRE » 30 GR	97€
OYSTERS FROM LE CAP-FERRET, HALF A DOZEN	18€
OYSTERS FROM LE CAP-FERRET, A DOZEN	28€

MENU 35€

STARTER + MAIN + DESSERT

FOR THE LITTLE GOURMET UNTIL TEN YEARS OLD :

« ½ PORTIONS = ½ PRICE »

OUR STARTERS 15€

PAN-FRIED FOIE GRAS FROM MAISON LALEU, PEAR, DUCK JUS (+4€)
HOMADE HALF-COOKED DUCK FOIE GRAS (TERRINE)
BEEF CARPACCIO, TRUFFLE AND ORANGE (+7€)
PRAWNS AND TROUT WITH COCONUT MILK, INDIAN CURRY AND SEAWEED SALAD
SQUASH SOUP WITH BLACK GARLIC

OUR MAIN COURSES 25€

GUINEA FOWL CONFIT FROM THE FARM OF TINTIN ET FLO AND BRUSSELS SPROUTS
FISH CROMESQUIS, CREAMY POLENTA AND GRIBICHE SAUCE
STUFFED CABBAGE WITH FOIE GRAS AND STEAM POTATOES
OMELETT WITH TRUFFLE, LENSES AND SPINACH SALAD (+5€)
BOURGUIGNON BEEF, STEAM POTATOES AND BRAISED ENDIVES

OUR DESSERTS 10€

CHEESES PLATE
CRÈME BRULEE WITH BOURBON VANILLA
POACHED PEAR WITH SPICES
CHOCOLATE'S LOVERS
WALNUTS MILLEFEUILLE

