

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 :

« $\frac{1}{2}$ PORTIONS = $\frac{1}{2}$ PRICE »

OUR STARTERS 15€

PAN-FRIED FOIE GRAS FROM MAISON LALEU, PEAR, DUCK JUS (+4€)

HOMEMADE HALF-COOKED DUCK FOIE GRAS (TERRINE)

BEEF CARPACCIO, TRUFFLE AND ORANGE (+7€)

TROUT AND PRAWNS CASSOLETTE 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, BUTTERNUT SQUASH PUREE AND GRIBICHE SAUCE

STUFFED CABBAGE WITH FOIE GRAS AND STEAM POTATES

OMELETT WITH TRUFFLE, CELERIAC CHIPS 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

