

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€

MENU 35€

STARTER + MAIN + DESSERT

FOR THE LITTLE GOURMET UNTIL TEN YEARS OLD :

« ½ PORTION = ½ PRICE »

OUR STARTERS 15€

PAN-FRIED FOIE GRAS FROM MAISON LALEU, CONFIT SHALLOTS AND DUCK JUS (+4€)
HOMEMADE HALF-COOKED DUCK FOIE GRAS (TERRINE)
BEEF CARPACCIO LIKE A TARTARE (+4€)
PRAWNS WITH COCONUT MILK, INDIAN CURRY AND SEAWEED SALAD
SQUASH SOUP WITH BLACK GARLIC

OUR MAIN COURSES 25€

DUCK CONFIT FROM M. LALEU, STRONG JUICE, HERBS PURÉE AND HAZELNUT BUTTER
FISH CROMESQUIS, CREAMY POLENTA AND GRIBICHE SAUCE
STUFFED CABBAGE WITH FOIE GRAS AND STEAM POTATOES
OMELETT WITH CÈPES MUSHROOMS, LENSES AND SALAD
PORK PLUMA MARINATED WITH LEMON THYME AND ENDIVE WITH APPLES (+5€)

OUR DESSERTS 10€

CHEESES PLATE
CRÈME BRULEE WITH BOURBON VANILLA
POACHED APPLE WITH SPICES
PUFF PASTRY, HAZELNUT PRALINE, CHOCOLATE AND VANILLA ICE CREAM
WALNUTS MILLEFEUILLE

