

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 DUCK FOIE GRAS TERRINE
BEEF CARPACCIO WITH SOYA, SESAME AND HAZELNUT (+4€)
TROUT WITH COCONUT MILK, INDIAN CURRY AND SEAWEED SALAD
ASPARAGUS GAZPACHO WITH BLACK GARLIC AND ROCKET SALAD

OUR MAIN COURSES 25€

DUCK CONFIT FROM M. LALEU, WELL-SEASONED JUS, AGATA POTATOES PURÉE AND BROWN BUTTER
COD FILLET, LEEK AND SEAWEED WHITE BUTTER
DUCK BREAST WITH GLAZED VEGETABLES AND MOREL MUSHROOM SAUCE (+8€)
PORK PLUMA MARINATED WITH CITRUS THYME, POLENTA AND TANDOORI (+5€)
RISOTTO WITH ASPARAGUS, SOFT BOILED FRIED EGG AND GRANOLA

OUR DESSERTS 10€

CHEESES PLATE
CRÈME BRÛLÉE WITH BOURBON VANILLA
POACHED APPLE WITH SPICES
CHOU, HAZELNUT PRALINE, AND CHOCOLATE
WALNUTS MILLEFEUILLE

