

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-DOZEN	18€
OYSTERS FROM LE CAP-FERRET DOZEN	28€

MENU 35€

STARTER + MAIN + DESSERT

FOR THE LITTLE GOURMET UNTIL TEN YEARS OLD :

« ½ PORTION = ½ PRICE »

OUR STARTERS 15€

HOMEMADE DUCK FOIE GRAS TERRINE, CONFIT SHALLOTS AND BUCKWHEAT
POACHED EGG, CHOPPED TOMATOES, HAM PIECES, RATATOUILLE SAUCE AND WALNUTS
TROUT IN GRAVLAX STYLE PARSEY OIL, BEETROOT AND HORSERADISH
MUSHROOM, ALMOND AND SNAILS CRUMBLE WITH PARSLEY AND GARLIC
SEASONAL GAZPACHO, LEMON CREAM, HERBS SALAD AND GRANOLA WITH HONEY

OUR MAIN COURSES 25€

FRESH TAGLIATELLES, MORELS MUSHROOM AND SHALLOT CREAM, TOMATOES AND HAZELNUT PESTO
DUCK CONFIT FROM M. LALEU, WELL-SEASONED JUS, BEETROOT AND CITRUSFRUIT
BREADED DUCK BREAST FROM MAISON LALEU, SERVED WITH GRIBICHE SAUCE AND POTATOES (+8€)
HALF-COOKED RED TUNA STEAK, COCONUT CREAM, SESAME, SOYA, AND GLAZED VEGETABLES (+8€)
MILK-FED LAMB, STUFFED TOMATO WITH LAMB NECK, LAMB CHOP, ROCKET AND HAZELNUTS (+10€)

OUR DESSERTS 10€

CHEESES PLATE
CRÈME BRÛLÉE WITH BOURBON VANILLA
WALNUTS MILLEFEUILLE
CHOCOLATE FONDANT WITH PRALINÉ
STRAWBERRY VACHERIN
THREE SCOOPS OF ICE-CREAM

