

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€
SHRIMPS & AÏOLI : 9 PIECES	12€
WHELK & AÏOLI : 12 PIECES	12€

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, FIG AND TOASTED BRIOCHE
POACHED EGG, MUSHROOM CREAM AND MIXED HERBS
LOBSTER CROMESQUIS, SQUID INK BISQUE AND WAKAME SALAD (+10€)
POULTRY MEAT PIE, FOIE GRAS JUS, AND WALNUTS AND SALAD (+8€)
SEAFOOD PLATTER: 3 OYSTERS, 5 SHRIMPS, 5 WHELK & AÏOLI (+4€)

OUR MAIN COURSES 25€

FRESH TAGLIATELLES, CEP MUSHROOM AND PEANUT PESTO
DUCK CONFIT FROM M. LALEU, SQUASH, COCONUT CREAM WITH RAZ-EL-HANOUT
MONKFISH AND PRAWNS GRATIN AND BACONED POTATO
PRESERVED RABIT, VIRGIN SAUCE AND CAULIFLOWERS
FARM PIGEON WITH MASHED POTATOES AND ROASTED FIGS (+10€)

OUR DESSERTS 10€

CHEESES PLATE
CRÈME BRÛLÉE WITH BOURBON VANILLA
WALNUTS MILLEFEUILLE
CHOCOLATE FONDANT WITH PRALINÉ
APPLE AND PEAR CRUMBLE AND VANILLA ICE CREAM
THREE SCOOPS OF ICE-CREAM

