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 »

Ourstarters 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€)
Gratinated oysters, leek fondue, whelk and spianata
Creamy cauliflower soup with garlic croutons

Our main courses 25€

Fresh tagliatelles, ceps and peanut pesto
Guinea fowl confit, squash, coconut cream with raz-el-hanout
Monkfish and prawns gratin and baconed potato
Preserved rabbit, 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 acacia ice cream
Three scoops of ice-cream