



# MENU

## CLASSIC BISTROT

<b>CHIC BOWL</b> RAW RED LABEL SALMON, AVOCADO, WAKAME SEAWEED, MANGO, BASMATI RICE, QUINOA, CHICKPEAS, RED CABBAGE & SEEDS	26
<b>VEGAN BUDDHA BOWL</b> MARINATED TOFU, AVOCADO, MANGO, BASMATI RICE, QUINOA, BEANS, CUMIN CARROTS, RED CABBAGE & CHICKPEAS	25
<b>CLASSIC CHICKEN CÆSAR</b>	21
<b>BIG NIÇOISE SALAD &amp; HALF-COOKED TUNA</b>	24
<b>SMALL ROASTED GOAT CHEESES, MESCLUN SALAD &amp; HONEY TOASTED SEEDS</b>	15
<b>THE CLASSIC CHEESEBURGER</b>	25
<b>MACARONI PASTA WITH MORELS</b>	27
<b>THE PARISIAN HAM &amp; CHEESE TOASTED SANDWICH</b>	15
<b>THE PARISIAN HAM &amp; CHEESE TOASTED SANDWICH WITH AN EGG ON TOP</b>	16
<b>“AS YOU WISH” OMELETTE WITH ORGANIC EGGS</b>	18

## STARTERS

<b>ORGANIC ROOTS JUICE</b> BEET, GINGER, ORANGE & CARROT	11
<b>GREEN PRINCE JUICE</b> CUCUMBER, SPINACH, KALE, LIME & GREEN APPLE	12
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<b>COLD PEA SOUP, FETA CHEESE CONDIMENT, TOMATO, CUCUMBER</b>	16
<b>BEAUTIFUL WHITE ASPARAGUS, MALTESE SAUCE</b>	21
<b>SUNNY VEGETABLES TART, ONION COMPOTE WITH MASCARPONE</b>	19
<b>EXTRA-THIN FRESH GREEN BEAN SALAD, TOASTED ALMONDS &amp; MIMOSA</b>	16
<b>LEEKS IN VINAIGRETTE, ORGANIC SOFT-BOILED EGG &amp; TOASTED HAZELNUTS</b>	15
<b>RED LABEL SALMON TARTAR, GINGER &amp; LIME</b>	18
<b>SEA BASS CARPACCIO, OLIVE OIL, LEMON, POMEGRANATE &amp; BLACK SESAME</b>	19
<b>SMALL CHICKEN NEM ROLLS</b>	16
<b>STEAMED SHRIMPS DUMPLING, SOY &amp; GINGER SAUCE</b>	19

## MAIN COURSES

<b>SPRING VEGETABLES CURRY &amp; QUINOA</b>	26
<b>SMALL SPELT RISOTTO, GREEN ASPARAGUS, PEAS, BEANS, STRACCIATELLA</b>	27
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<b>STEAMED RED LABEL SALMON, OLIVE OIL EXTRA</b>	31
<b>GRILLED SEA BASS FILLET, VIRGIN SAUCE WITH DRIED FRUITS &amp; PINE NUTS</b>	32
<b>MARINATED SEA BASS CODFISH IN SOY/GINGER SAUCE, FRESH SPINACH</b>	29
<b>SAUTÉED PRAWNS, COCONUT &amp; PEANUT SAUCE</b>	35
<b>PAN-FRIED SQUIDS ST-JEAN DE LUZ-STYLE, CHORIZO &amp; GRENAILLES POTATOES</b>	29
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<b>MARINATED CHICKEN FILET IN LEMON, CURRY SAUCE</b>	26
<b>BEEF TARTAR “AUBRAC PURE RACE” SERVED “CLASSIC” OR “BACK &amp; FORTH”</b>	25
<b>TRADITIONAL THICK TENDERLOIN BEEF WITH BLACK PEPPER SAUCE</b>	38
<b>GRILLED RIB STEAK</b>	42
<b>ROASTED VEAL FILLET WITH CREAM &amp; WHITE BUTTON MUSHROOMS</b>	28
<b>PAN-FRIED VEAL LIVER, RAVIGOTE SAUCE</b>	28
<b>LAMB CURRY WITH ALMONDS &amp; RAISINS</b>	28

### CHOICE OF SIDE DISH :

- YOUNG LETTUCE SHOOTS MESCLUN - GREEN BEANS -
- HOMEMADE FRENCH FRIES - MASHED POTATOES -
- BASMATI RICE - QUINOA WITH VEGETABLES -
- FRESH SPINACH -

## DESSERTS

<b>MY MOTHER ONLY LIKES REFINED CANTAL CHEESE</b>	10
<b>0% FROMAGE BLANC, GRANOLA &amp; SPICY HONEY</b>	11
<b>FLOATING ISLAND, CARAMEL &amp; CUSTARD CREAM</b>	12
<b>SOFT CHOCOLATE CAKE GLUTEN-FREE, VANILLA ICE-CREAM</b>	14
<b>FRESH FRUITS SALAD MANGO, PINEAPPLE, KIWI, POMEGRANATE &amp; PASSION FRUIT</b>	14
<b>EXOTIC FRUITS PAVLOVA, LEMON SORBET</b>	16
<b>THIN APPLE PIE, VANILLA ICE-CREAM</b>	15
<b>GRAND MARNIER® SOUFFLÉ</b>	13
<b>PROFITEROLE</b> PUFFS, MADAGASCAR BOURBON VANILLA ICE-CREAM, HOT CHOCOLATE SAUCE	14
<b>DAME BLANCHE</b> VANILLA ICE-CREAM, CHOCOLATE SAUCE, MERINGUE, WHIPPED CREAM, CHOCOLATE SHAVINGS	15
<b>COFFEE LIEGEOIS</b> COFFEE ICE-CREAM, COFFEE LIQUEUR, MERINGUE, WHIPPED CREAM, SPECULOOS & COFFEE BEANS	15
<b>CHOCOLATE LIEGEOIS</b> CHOCOLATE ICE-CREAM, COOKIES, CHOCOLATE SAUCE, WHIPPED CREAM & MERINGUE	15
<b>GOURMET COFFEE MINI PASTRIES</b>	16

## ICE-CREAMS

<b>ICE-CREAMS &amp; SORBETS</b> VANILLA, MOCHA, SALTED BUTTER CARAMEL, LIME, RASPBERRY, MANGO, COCOA SORBET	THE SCOOP 7
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