



MENU

CLASSIC BISTROT

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

STARTERS

ORGANIC ROOTS JUICE BEET, GINGER, ORANGE & CARROT	11
GREEN PRINCE JUICE CUCUMBER, SPINACH, KALE, LIME & GREEN APPLE	12
-	
PUMPKIN SOUP WITH ALMOND MILK	13
RED & YELLOW BEETS, STRACCIATELLA & TOASTED HAZELNUTS	18
SPINACH LEAVES SALAD, BOTTARGA & BONITO PETALS	16
EXTRA-THIN FRESH GREEN BEAN SALAD, TOASTED ALMONDS & MIMOSA	16
ORGANIC SOFT-BOILED EGG, CRUNCHY VEGETABLES, MUSTARD VINAIGRETTE	14
RED LABEL SALMON TARTAR, GINGER & LIME	18
SEA BASS CARPACCIO, OLIVE OIL, LEMON, POMEGRANATE & BLACK SESAME	19
SMALL CHICKEN NEM ROLLS	16
STEAMED SHRIMPS DUMPLING, SOY & GINGER SAUCE	19

MAIN COURSES

SEASONAL VEGETABLES CURRY & QUINOA	26
-	
STEAMED RED LABEL SALMON, OLIVE OIL EXTRA	29
GRILLED SEA BASS FILLET, CRUNCHY VEGETABLES, DELUXE VIRGIN SAUCE	31
ROASTED SEA BACK CODFISH, AUTUMN VEGETABLES & GREEN JUICE	33
PAN-FRIED FRENCH SCALLOPS, STEAMED LEEKS & CELERY	34
PAN-FRIED SQUIDS ST-JEAN DE LUZ-STYLE, CHORIZO & GRENAILLES POTATOES	29
-	
MARINATED CHICKEN FILET WITH LEMON, CURRY SAUCE	25
BEEF TARTAR "AUBRAC PURE RACE" SERVED "CLASSIC" OR "BACK & FORTH"	25
TRADITIONAL THICK TENDERLOIN BEEF WITH BLACK PEPPER SAUCE	38
GRILLED RIB STEAK	39
ROASTED VEAL FILLET WITH CREAM & WHITE BUTTON MUSHROOMS	28
BRAISED SWEETBREADS & KIDNEYS CASSEROLE, FINE PARSLEY	31

CHOICE OF SIDE DISH :

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

DESSERTS

MY MOTHER ONLY LIKES REFINED CANTAL CHEESE	10
0% FROMAGE BLANC MOUSSE, GRANOLA & SPICY HONEY	11
FLOATING ISLAND, CARAMEL & CUSTARD CREAM	12
CHOCOLATE MOUSSE, CARAMELIZED HAZELNUTS FOR 1 OR FOR 2	13
FRESH FRUITS SALAD MANGO, PINEAPPLE, KIWI, POMEGRANATE & PASSION FRUIT	14
CARAMELIZED APPLE TARTE TATIN, PURE VANILLA WHIPPED CREAM	14
HOT CHOCOLATE PIE & VANILLA BOURBON ICE-CREAM	16
GRAND MARNIER® SOUFFLÉ	13
PROFITEROLE PUFFS, MADAGASCAR BOURBON VANILLA ICE-CREAM, HOT CHOCOLATE SAUCE	14
DAME BLANCHE VANILLA ICE-CREAM, CHOCOLATE SAUCE, MERINGUE, WHIPPED CREAM, CHOCOLATE SHAVINGS	15
COFFEE LIEGEOIS COFFEE ICE-CREAM, COFFEE LIQUEUR, MERINGUE, WHIPPED CREAM, SPECULOOS & COFFEE BEANS	15
CHOCOLATE LIEGEOIS CHOCOLATE ICE-CREAM, COOKIES, CHOCOLATE SAUCE, WHIPPED CREAM & MERINGUE	15
GOURMET COFFEE MINI PASTRIES	16

ICE-CREAMS *Berthillon*

ICE-CREAMS & SORBETS

VANILLA, HAZELNUT, SALTED BUTTER CARAMEL,
LIME, RASPBERRY, MANGO, COCOA SORBET

THE SCOOP 7