



# MENU

## CLASSIC BISTROT

CHIC POKE BOWL RAW RED LABEL SALMON, AVOCADO, WAKAME SEAWEED, MANGO, BASMATI RICE, CHICKPEAS, RED CABBAGE & SEEDS	25
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	22
THE PARISIAN HAM & CHEESE TOASTED SANDWICH	15
THE PARISIAN HAM & CHEESE TOASTED SANDWICH WITH AN EGG ON TOP	16
MACARONI PASTA WITH MORELS	26
“AS YOU WISH” OMELETTE WITH ORGANIC EGGS	18
SMOKED SALMON & FRESH CREAM	24

## STARTERS

ORGANIC ROOTS JUICE BEET, GINGER, ORANGE & CARROT	11
GREEN PRINCE JUICE CUCUMBER, SPINACH, KALE, LIME & GREEN APPLE	12
PUMPKIN SOUP, SALSIFY CHIPS & CHESTNUTS	13
RED & YELLOW BEETS, STRACCIATELLA & TOASTED HAZELNUTS	15
EXTRA-THIN FRESH GREEN BEAN SALAD, TOASTED ALMONDS & MIMOSA	13
SPINACH SHOOTS SALAD, BOTTARGA & DRIED BONITO PETALS	18
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
DUCK FOIE GRAS & MANGO CHUTNEY	25
PAN-FRIED PORCINI MUSHROOMS, GARLIC & PARSLEY CREAM	24
SMALL CHICKEN NEM ROLLS	16
STEAMED SHRIMPS DUMPLING, SOY & GINGER SAUCE	17

## MAIN COURSES

ROASTED SEASONAL VEGETABLES, CURRY SAUCE & QUINOA	24
-	
STEAMED RED LABEL SALMON, OLIVE OIL EXTRA	28
GRILLED SEA BASS FILLET, CRUNCHY VEGETABLES, LUXURY VIRGIN SAUCE	31
ROASTED SEA COD BACK WITH MORELS	33
SAUTÉED PRAWNS, COCONUT & PEANUT SAUCE	31
CARAMELIZED GRILLED OCTOPUS, RIVIERA CONDIMENT	36
-	
BROWNEED CHICKEN BREAST, CURRY SAUCE & CHUTNEY	24
GRILLED RIB STEAK	33
TRADITIONAL THICK TENDERLOIN BEEF WITH BLACK PEPPER SAUCE	32
VEAL FILLET WITH CREAM & WHITE BUTTON MUSHROOMS	25
BRAISED VEAL SWEETBREADS & KIDNEYS CASSOLETTE, PARSLEY	28
BEEF TARTAR “AUBRAC PURE RACE” SERVED “CLASSIC” OR “BACK & FORTH”	24

### 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, GRANOLA & SPICY HONEY	11
FLOATING ISLAND WITH CARAMEL, CUSTARD CREAM	12
CARAMELIZED APPLE TARTE TATIN & PURE VANILLA WHIPPED CREAM	14
SOFT CHOCOLATE CAKE <small>GLUTEN-FREE</small> & VANILLA ICE-CREAM FROM “BERTHILLON”	15
BOURDALOUE TART, PEARS & ALMONDS	13
GRAND MARNIER SOUFFLÉ	12
FRESH FRUITS SALAD <small>MANGO, PINEAPPLE, KIWI, POMEGRANATE &amp; PASSION FRUIT</small>	13

## ICE-CREAMS *Berthillon*

PROFITEROLE PUFFS, MADAGASCAR BOURBON VANILLA ICE-CREAM, HOT CHOCOLATE SAUCE	14
CASSE NOISETTE HAZELNUT ICE-CREAM, CHOCOLATE SAUCE, MERINGUE, CHOCOLATE GRANOLA <small>CATHERINE KLUGER</small> , CARAMELIZED HAZELNUTS & WHIPPED CREAM	16
COFFEE LIEGEOIS MOCHA ICE-CREAM, COFFEE LIQUEUR, MERINGUE, WHIPPED CREAM, SPECULOOS & ROASTED COFFEE BEANS	16
CHOCOLATE LIEGEOIS COCOA SORBET, COOKIES, CHOCOLATE SAUCE, WHIPPED CREAM & MERINGUE	16
ICE-CREAMS & SORBETS VANILLA, MOCHA, HAZELNUT, SALTED BUTTER CARAMEL, HONEY NOUGAT LIME, RASPBERRY, MANGO, STRAWBERRY, COCOA SORBET	THE SCOOP 6