



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	24
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	26

STARTERS

ORGANIC ROOTS JUICE BEET, GINGER, ORANGE & CARROT	11
GREEN PRINCE JUICE CUCUMBER, SPINACH, KALE, LIME & GREEN APPLE	12
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GREEN PLATE ASPARAGUS, PEAS, BEANS, FRESH HERB MIX, LEEK OIL, % FROMAGE BLANC & PUFFED BUCKWHEAT	21
RED, YELLOW & GREEN TOMATOES, BLOOD ORANGE & CREAMY BURRATA	19
MELON CHIFFONADE & PARMA HAM 24 MONTHS	18
SPINACH SHOOTS, POMEGRANATE, QUINOA, TOASTED ALMONDS & STRACIATELLA	17
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	17

MAIN COURSES

SEASONAL VEGETABLES CURRY & QUINOA	26
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STEAMED RED LABEL SALMON, OLIVE OIL EXTRA	29
GRILLED SEA BASS FILLET, CRUNCHY VEGETABLES, DELUXE VIRGIN SAUCE	31
ROASTED BACK OF SEA COD, SUMMER VEGETABLES COMPOTE & LEMON BUTTER	32
SAUTÉED PRAWNS, COCONUT & PEANUT SAUCE	31
PAN-FRIED SQUIDS ST-JEAN DE LUZ-STYLE, CHORIZO & GRENAILLES POTATOES	29
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BROWNEED CHICKEN BREAST, CURRY SAUCE & CHUTNEY	25
GRILLED RIB STEAK	42
TRADITIONAL THICK TENDERLOIN BEEF WITH BLACK PEPPER SAUCE	39
ROASTED VEAL FILLET WITH CREAM & WHITE BUTTON MUSHROOMS	27
PAN-FRIED VEAL LIVER, BALSAMIC JUICE	26
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
RED FRUITS PAVLOVA	16
STRAWBERRY CHARLOTTE, VANILLA SPONGE CAKE	16
PLATE OF STRAWBERRIES & RASPBERRIES, HOMEMADE VANILLA WHIPPED CREAM	18
STRAWBERRY & RHUBARB NAGE WITH VERBENA SYRUP & 0% FROMAGE BLANC	16
FRESH FRUITS SALAD MANGO, PINEAPPLE, KIWI, POMEGRANATE & PASSION FRUIT	14
SOFT CHOCOLATE CAKE GLUTEN-FREE & VANILLA ICE-CREAM FROM “BERTHILLON”	15
GOURMET COFFEE MINI PASTRIES	16

ICE-CREAMS

PROFITEROLE PUFFS, MADAGASCAR BOURBON VANILLA ICE-CREAM, HOT CHOCOLATE SAUCE	14
CASSE NOISETTE HAZELNUT ICE-CREAM, CHOCOLATE SAUCE, MERINGUE, CHOCOLATE GRANOLA CATHERINE KLUGER, CARAMELIZED HAZELNUTS & WHIPPED CREAM	16
FRAISE MELBA STRAWBERRY SORBET, VANILLA ICE-CREAM, FRESH STRAWBERRIES, MERINGUE	16
CHOCOLATE LIEGEOIS COCOA SORBET, COOKIES, CHOCOLATE SAUCE, WHIPPED CREAM & MERINGUE	16
ICE-CREAMS & SORBETS	THE SCOOP 6
VANILLA, MOCHA, HAZELNUT, SALTED BUTTER CARAMEL, HONEY NOUGAT LIME, RASPBERRY, MANGO, STRAWBERRY, COCOA SORBET	