MAISON DE SAVOIR FAIRE

# 4 YEARS
MERCI A VOUS

TASTE OF FRANCE - BISTRONOMY

## TU PARTAGES ?
Sharing

RILLETTES DE SAUMON...52
Salmon rillettes, pickles, celeriac remoulade

PISSALADIERE (V)...35
Onion tart, anchovies, black olives

PARFAIT DE FOIE DE VOLAILLE (A)...59
Chicken liver parfait, brioche, gherkins

FOIE GRAS DE CANARD MAISON (A), ...69
Homemade duck Liver terrine, fig compote

SAINT-MARCELIN ROTI (V)...57
Roasted Saint-Marcelin cheese, grilled bread

LA MASTER PLANCHE...198
Apero food selection

## HOUSE WINE
Marius by M. Chapoutier

| GLASS | BOTTLE |
|---|---|
| 45 | 225 |

OEUFS MIMOSAS (V)...27
Deviled eggs, homemade mayonnaise

CROQUETTES DE POIREAUX...39
Leeks and paprika croquettes, yogurt sauce

MOULES GRATINEES BASQUAISE...49
Gratinated mussels "Basquaise" sauce

BRIE GOURMAND (V) (N)...65
Stuffed and roasted brie cheese

POULPE GRILLE...59
Grilled octopus, Espelette pepper, almond puree

## HORS D'OEUVRES
Starters

| | |
|---|---|
| ATLANTIC CRAB MEAT AND AVOCADO, tartar style, tomato gaspacho sauce | 74 |
| PAN FRIED FOIE GRAS (A), brioche, artichoke, cep, Sauternes reduction | 75 |
| FROG LEGS RISOTTO, garlic and parsley butter | 65 |
| GOAT CHEESE SALAD (N) (V), honey and shallot dressing | 64 |
| KALE SALAD (VG) (N), beetroot, pomegranate, sesame dressing | 40 |
| GOURMET SALAD, chicken liver, crispy egg, sherry vinegar dressing | 69 |
| FISH SOUP "BOUILLABAISSE" STYLE, rock fish, prawn, fennel, croutons, rouille | 60 |
| TOMATO THIN TART (V), Dijon mustard, rocket, parmesan | 40 |
| PRAWNS, brown butter, garlic, lemon | 64 |
| BEEF CARPACCIO AND BURRATA, cherry tomatoes, rocket leaves | 85 |
| SNAILS, 6 or 12, garlic and parsley butter | 42 or 79 |
| ONION SOUP, gratinated croutons | 39 |

## PLATS DU JOUR

MONDAY | 115
MUSSELS (A)

TUESDAY | 99
STEAK FRITES MAITRE D'HOTEL

WEDNESDAY | 105
BEEF BOURGUIGNON (A)

THURSDAY | 98
ROASTED SALMON

SUNDAY | 117
BRAISED LAMB SHANK

BISTRONOMY BY JV AND JP
"VRAIS GOURMANDS FRANC BUVEUR"

(N) - nuts
(v) - vegetarian
(A) - alcohol
(VG) - vegan
*Prices are inclusive of Municipality fee, service charge and V.A.T*

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## LE COIN DES VIANDES
MEAT CORNER

CONFIT DE CANARD ..... 98
Duck confit, sarladaise potatoes, sauteed spinach

LA COTE DE VEAU AUX MORILLES ..... 210
Grilled veal chop, sauteed morel, gratin dauphinois

MEDAILLONS DE VEAU POTAGER ..... 138
Veal medallion, carrot puree, button mushrooms, sage brown butter

LE PETIT PARISIEN BURGER ..... 125
Homemade brioche bun, Morbier cheese, veal bacon, tomato compote

MAGRET DE CANARD ENTIER ..... 160
Whole duck magret, roasted root vegetables, poached pears & cherries

SUPREME DE POULET FERMIER ..... 95
Corn fed chicken breast, roasted baby vegetables, pea shoot

TARTARE DE BOEUF ..... 112
Raw hand-cut beef tenderloin, homemade fries, salad

LE FILET DE BOEUF (250GR) ..... 167
Grass fed beef tenderloin

LE ROSSINI (200GR) ..... 215
Beef tenderloin, pan fried foie gras, brioche, Périgueux sauce

L'ENTRECOTE (350gr) ..... 175
Grass fed rib eye steak

LA COTE DE BOEUF (1KG) ..... 440
Roasted rib of beef, gratin dauphinois, vegetables, sauce

BISTRO TERRE ET MER ..... 295
"Surf and Turf" beef tenderloin, lobster, asparagus, homemade chips

## LES POISSONS
FISHES

SOLE MEUNIERE ..... 205
Lemon sole meuniere, brown butter sauce, capers, lemon, croutons

DOS DE CABILLAUD ROTI A LA PROVENCALE ..... 108
Roasted cod, basil, tomato confit, ratatouille

THON MI-CUIT AUX SAVEURS D'OCCITANIE ..... 115
Rare seared tuna, tomato and herb couscous, chorizo cream

FILETS DE LOUP GRILLES ..... 135
Grilled sea bass filet, shaved fennels salad, vierge sauce

## NI TERRE NI MER
CONFUSED

TAGLIATELLE SUD-OUEST (A) ..... 142
Tagliatelle, pan fried foie gras, truffle

RAVIOLES DU DAUPHINE (V) (N) ..... 95
Cheese ravioles from Dauphine, pesto sauce, Parmesan foam

GALETTE BRETONNE (V) (N) ..... 83
Buck wheat galette, brie cheese, caramelized walnuts, chicory, pears

THE ART OF PENNE (A) (V) ..... 125
In a Parmesan wheel, penne pasta, creamy sauce, brandy, black truffle

## GARNITURES
AED 25

RATATOUILLE | MASHED POTATOES | GRATIN DAUPHINOIS
GREEN LEAVES | ROASTES ROOT VEGETABLES | HOMEMADE FRIES

## LES SAUCES
AED 20

BEARNAISE | ROQUEFORT | BORDELAISE (A) | PEPPER

## LES DOUCEURS
DESSERTS

PROFITEROLES (N) ..... 42
COFFEE CREME BRULEE ..... 36
FLOATING ISLAND (N) ..... 39
BABA AU RHUM (A) ..... 55
VIENNOISERIES PERDUES ..... 43
CREME CARAMEL ..... 35
CHOCOLATE MOUSSE ..... 39
APPLE THIN TART ..... 39
CAFE GOURMAND (N) ..... 49
CREPES SUZETTE (A) ..... 57