# Bistro

# Petit TERROIR

## Entrées / Starters

**Huitres „fine de claires“ N°3 4,50€ à la piece**

Oysters “fine de claire” N°3 **€4.50 per piece**

**Escargots avec beurre aux herbes 12€**

Burgundy snails tossed in herb butter

**Salade Nicoise 14€**

Salad with tuna, boiled egg, green beans, new potatoes, olives and vinaigrette

**Paté en croute de vollaile avec salade 16€**

Poultry pâté with a small side salad and lingonberries

**Tatar de boeuf 21€**

Beef tartare with toasted bread, Dijonnaise and egg yolk

## Soups

**Bouillabaisse 21€**

with fish, mussels, toasted baguette & rouille sauce

**Soupe à l’oignon 14€**

French onion soup with croûton and Gruyère

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## Plats / Main Courses

**Poitrine de pintade 34€**

Sous-vide guinea fowl breast with Albufera sauce, mashed potatoes and leek

**Saucisse grillée de veau 21€**

Veal sausages with mashed potatoes, braised onions and mustard sauce

**Steak frites (Bavette) 34€**

Hereford beef flank steak (180 g) with French fries, grilled broccoli

and pepper sauce

**Sandre grillée en choucroute 34€**

Pike-perch fillet with gratinated duchess potatoes, sauerkraut and Champagne beurre blanc

**Risotto au safran 26€**

Saffron risotto with pine nuts, tomato confit and grilled vegetables

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## Desserts

**Crème brûlée 11€**

with green apple sorbet and marinated berries

**Mousse au chocolat 13€**

with raspberry ice cream and Maldon salt

**Sélection de fromages 18€**

Selection of French cheeses with chutneys, grapes and bread