

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€

Snails tossed in herb butter

Salade Nicoise 14€

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

Paté en croute de volaille avec salade 16€

Poultry pâté en croûte with a small side salad and lingonberries

Tatar de boeuf 21€

Beef tartare with toasted bread, Dijonnaise and egg yolk

Soupes / Soups

Bouillabaisse 21€

With assorted fish, mussels, toasted baguette & sauce rouille

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 sauce Albufera, mashed potatoes and leek

Saucisse grillée de veau 21€

Grilled veal sausage with mashed potatoes, braised onions and mustard sauce

Steak frites (Bavette) 34€

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

Sandre grillée en choucroute 34€

Zander fillet with gratinated pommes duchesse, sauerkraut and champagne beurre blanc

Risotto au safran 26€

Saffron risotto with pine nuts, confit tomatoes 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