



# MENU

## CLASSIC BISTROT

<b>CHIC POKE BOWL</b> RAW RED LABEL SALMON, AVOCADO, WAKAME SEAWEED, MANGO, WHITE RICE, CHICKPEAS, LENTILS & SEEDS	25
<b>VEGAN BUDDHA BOWL</b> MARINATED TOFU, AVOCADO, MANGO, WHITE RICE, BEANS, CUMIN CARROTS, LENTILS & CHICKPEAS	25
<b>CLASSIC CHICKEN CÆSAR</b>	18
<b>BIG NIÇOISE SALAD &amp; HALF-COOKED TUNA</b>	24
<b>SMALL ROASTED GOAT CHEESES, MESCLUN SALAD &amp; HONEY TOASTED SEEDS</b>	15
<b>THE CLASSIC CHEESEBURGER</b>	22
<b>THE PARISIAN HAM &amp; CHEESE TOASTED SANDWICH</b>	15
<b>THE PARISIAN HAM &amp; CHEESE TOASTED SANDWICH WITH AN EGG ON TOP</b>	16
<b>MACARONI PASTA WITH MORELS</b>	26
<b>“AS YOU WISH” OMELETTE WITH ORGANIC EGGS</b>	18
<b>SMOKED SALMON &amp; FRESH CREAM</b>	23

## STARTERS

<b>ORGANIC ROOTS JUICE</b> BEET, GINGER, ORANGE & CARROT	11
<b>GREEN PRINCE JUICE</b> CUCUMBER, SPINACH, KALE, LIME & GREEN APPLE	12
<b>PEAS, MINT &amp; RICOTTA SOUP</b>	12
<b>HEIRLOOM TOMATOES &amp; BURRATINA WITH BASIL</b>	18
<b>EXTRA-THIN FRESH GREEN BEAN SALAD &amp; WHITE BUTTON MUSHROOMS</b>	15
<b>RED LABEL SALMON TARTAR, GINGER &amp; LIME</b>	18
<b>SEA BASS CARPACCIO, OLIVE OIL, LEMON, POMEGRANATE &amp; BLACK SESAME</b>	19
<b>DUCK FOIE GRAS &amp; MANGO CHUTNEY</b>	25
<b>STEAMED SHRIMPS DUMPLING, SOY &amp; GINGER SAUCE</b>	17
<b>SMALL CHICKEN NEM ROLLS</b>	16

## MAIN COURSES

<b>SEASONAL VEGETABLES CURRY &amp; QUINOA</b>	23
<b>STEAMED RED LABEL SALMON, EXTRA VIRGIN OLIVE OIL</b>	28
<b>SEA BASS FILLET A LA PLANCHA &amp; ASPARAGUS, CITRUS SAUCE</b>	29
<b>SAUTÉED PRAWNS, COCONUT &amp; PEANUT SAUCE</b>	31
<b>CARAMELIZED GRILLED OCTOPUS, RIVIERA CONDIMENT</b>	34
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<b>BROWNEED CHICKEN BREAST, CURRY SAUCE &amp; CHUTNEY</b>	24
<b>GRILLED RIB STEAK</b>	33
<b>TRADITIONAL THICK TENDERLOIN BEEF WITH BLACK PEPPER SAUCE</b>	32
<b>VEAL FILLET WITH CREAM &amp; WHITE BUTTON MUSHROOMS</b>	25
<b>PAN-FRIED VEAL LIVER, BALSAMIC JUICE</b>	26
<b>BEEF TARTAR “AUBRAC PURE RACE”</b>	23
<b>THE CLASSIC BEEF TARTAR “BACK AND FORTH”</b>	23

### CHOICE OF SIDE DISH :

- YOUNG LETTUCE SHOOTS MESCLUN - GREEN BEANS -
- HOMEMADE FRENCH FRIES - MASHED POTATOES -
- BASMATI RICE - QUINOA WITH VEGETABLES -

## DESSERTS

<b>MY MOTHER ONLY LIKES REFINED CANTAL CHEESE</b>	10
<b>0% FROMAGE BLANC, GRANOLA &amp; SPICY HONEY</b>	11
<b>FRESH FRUITS SALAD MANGO, PINEAPPLE, KIWI, POMEGRANATE &amp; PASSION FRUIT</b>	13
<b>RASPBERRIES TARTLET</b>	14
<b>PLATE OF STRAWBERRIES &amp; RASPBERRIES, WHIPPED CREAM</b>	18
<b>FLOATING ISLAND WITH CARAMEL, CUSTARD CREAM</b>	12
<b>SOFT CHOCOLATE CAKE, GLUTEN-FREE</b>	11
<b>PROFITEROLE WITH HOT CHOCOLATE</b>	12
<b>YOGHURT ICE-CREAM, STRAWBERRY, GRANOLA &amp; TOASTED HAZELNUTS</b>	12
<b>MYSTERY OF LA ROTONDE</b> VANILLA ICE-CREAM, MELTING MERINGUE, GRILLED ALMONDS	14
<b>CASSE NOISETTE</b> PIEDMONT HAZELNUT ICE-CREAM, CHOCOLATE SAUCE, MERINGUE, CHOCOLATE GRANOLA CATHERINE KLUGER, CARAMELIZED HAZELNUTS & WHIPPED CREAM	14
<b>COFFEE LIEGEOIS</b> COFFEE ICE-CREAM, COFFEE LIQUEUR, MERINGUE, WHIPPED CREAM, SPECULOOS & ROASTED COFFEE BEANS	14
<b>RED FRUITS MELBA</b> STRAWBERRIES, RASPBERRIES, BLUEBERRIES, VANILLA ICE-CREAM, RASPBERRY SORBET, STRAWBERRY JELLY, WHIPPED CREAM & GRILLED ALMONDS	14
<b>ICE-CREAMS &amp; SORBETS THE SCOOP</b> VANILLA, CHOCOLATE, COFFEE, HAZELNUTS, SALTED BUTTER CARAMEL, LEMON, RASPBERRY, MANGO, STRAWBERRY	4