

LE BISTROT
FLAUBERT

Starters

Pâté en croûte foie gras,
poultry, pistachio

21€

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Salsify in roasted chunks, mashed egg yolk
confit with coffee, curly mustard pesto

20€

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Maquerel, red betroots, basil

22€

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Shelled crab, lentils, cocktail sauce,
reduction of crab juice

28€

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Porcini mushrooms, roasted and served as a royale
muscat grapes and Iberian lardo

28€

Main courses

Confit eggplant, yellow egg emulsion, miso
22€

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Rockfish, vegetables, chorizo sauce
26€

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Yellow Landes duck cooked on the trunk, barbecued carrots,
spiced gravy
30€

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Turbot, lemon and ginger risotto,
candied chard
38€

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Veal rice served crispy, celery ball, tarragon pesto
and French peanut emulsion
40€

Selection of cheeses by Biovor

16€

Desserts

Pear, Patrick honey cream, crispy oat
cookie, caramelized pear compote sorbet

14€

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Black Solliès fig, confit in red wine,
coriander and pistachio

16€

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Chocolate tart like a soufflé, served warm,
hazelnut praline and crunchy thyme ice-cream flakes

24€