

LE BISTROT
FLAUBERT

Starters

Eggs mayonnaise
Mushrooms, puffed rice
9€

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Calf's tong
Charcutiere sauce, mesclun
13€

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Stuffed mushrooms
Snails, parsley coulis and garlic cream
15€

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Parisian potage
Crispy bacon, leeks, croutons, Brillat-savarin cheese
10€

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Meat pie black truffle
Foie gras, poultry, cranberry condiment
18€

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Today's special
Pan-fried foie gras, roasted quince, chestnuts, red wine sauce
27€

Main courses

Candied sweet onions from the Cévennes
Cabécou and mushroom emulsion

28€

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Lean Fish à l'armoricaine sauce, carrots

32€

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Braised beef cheek , Bourguignonne sauce
and mashed potatoes

32€

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Duck breast fillet, green pepper sauce, buttered cabbage

34€

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Beef tab, whisky flambé, shallots confit,
beef juice and french fries

34€

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Scallops, roasted potimarron gratin with mimolette,
yellow wine sauce

36€

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Aveyron veal chop, Cantal cheese sauce and chips

40€/person

Today's special

Vol-au-vent, veal sweetbreads, pork belly, mashroom emulsion

42€

The dishes on the menu may contain one or more of 14 allergens. The precise list is available on request.
The restaurant doesn't accept payment by check - Net prices in euros all taxes included - Service included.

Desserts

Cheeses selection by the chief

14€

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Pavlova

Kiwi sorbet, light cream with sauce

10€

Rice pudding

With Reine-des-Prés, praline pop corn

10€

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Chestnut soufflé

Mandarin sorbet

13€

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Profiteroles

Vanilla Bourbon ice cream, chocolate sauce

14€

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