

LE BISTROT
FLAUBERT

Starters

Eggs mayonnaise
Mushrooms, puffed rice
9€



Presses Jerusalem artchoke
Cream of mushrooms
10€



Calf's tong
Charcutiere sauce, mesclun
13€



Stuffed mushrooms
Snails, parsley coulis and garlic cream
15€



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



Today's special

White asparagus, verjus sabaon, herb salad, and egg yolk bottarga
21€

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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Today's special

Auvergne pork chop, Cantal cheese sauce and chips

40€/person

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Desserts

Cheeses selection by the chief

14€



The Financier

chocolate ganache, lemon balm sorbet and blood orange
segments

12€

Rice pudding

With Reine-Des-Prés, praline popcorn

10€



Lemon Soufflé

verbena and candied lemon sorbet

14€



Profiteroles

Vanilla Bourbon ice cream, chocolate

sauce

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 - ~~15€~~ prices in euros all taxes included - Service included.