

LE BISTROT
FLAUBERT

Starters

Eggs mayonnaise
Mushrooms, puffed rice
9€



Calf's head
Gribiche sauce and cauliflower
11€



Artichoke Greek style
baked ham and fresh cheese with bay leaf
14€



Stuffed mushrooms
Snails, parsley coulis and garlic cream
15€



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



Today's special
White asparagus, verjus sabaon, herb salad, and egg yolk bottarga
21€

Main courses

Gnocchi

Wild garlic, sautéed green asparagus, and buttermilk sauce

29€



Trout, fallen young spinach shoots and samphire, gin beurre blanc

32€



Braised beef cheek , Bourguignonne sauce
and mashed potatoes

32€



Confit rabbit and rosé

Glazed peas, yellow wine sauce

36€



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

34€



Today's special

Auvergne pork chop, Cantal cheese sauce and chips

40€/person



Desserts

Cheeses selection by the chief

14€



Rhubarb tartlet

shiso cream, stewed rhubarb and rhubarb sorbet

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

15€

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.