

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€



Grilled mackerel fillet
Zucchini and verbena gazpacho
15€



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



White asparagus
Verjus sabayon, 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€



Farm poultry

Brocoli, juice to eat with mint

32€



Beef tab

Whisky flambé, shallots confit,
beef juice and french fries

34€



To share

Rib steak, €65 per person

Veal chop, €40 per person

All our chops are accompanied by a sauce and a choice of sideoix

OUR SIDES

- Mashed potatoes
- French fries
- Spinach and wild garlic

Extra 6€

OUR SAUCES

- Laguiole cream
- Meat juice with whiskey
- Meat juice

Extra 4€

Desserts

Cheeses selection by the chief

14€



Rhubarb tartlet

Shiso cream, stewed rhubarb and rhubarb sorbet

12€



Milk caramel mille-feuille, and hazelnut

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.