Chez Chloé bistro

From May to September: 7 days a week, lunch (from 12h to 14h) and dinner (from 19h to 22h)

The rest of the year*: Open from 12h to 14h Monday to Friday and on every evening from 19h to 21h.

Closed on Saturdays and Sundays lunch.

*February to April and October to November

CHECK OUT OUR DAILY MENU IN OUR STORY
ON INSTAGRAM OR FACEBOOK

To share

Exceptional cheeses selection	25€
a selection of charcuteries made by the chef	25€

Our caviar from Les Eyzies

La Perle Noire, "L'impertinent" 20g	61€
La Perle Noire, "Le Classique" 20g	69€

Our starters

Seasonnal Gaspacho	12€
Eggplant Tartare	13€
Gravlax trout from Les Eyzies, bisque dressing	15€
Half cook duck foie gras	21€
Duck rillette	12€

Our Seafood at retail

Half a dozen of oysters from Le Cap Ferret	18€
The dozen of oysters from Le Cap Ferret	28€
9 Pink Shrimps	15€
150g Grey Shrimps	14€
15 Whelks	11€
200g Periwinkle	10€
5 Langoustines	24€
1 Lobster	55€

Seafood Platter for 1 person
45€

7 Pink Shrimps
120g of Grey Shrimps
12 Whelks
160g of Periwinkles
3 langoustines
6 oysters n°4 from cap Ferret

Seafood Platter for 1 person with half lobster
70€

½ Lobster
7 Pink Shrimps
120g of Grey Shrimps
5 Clams
12 Whelks
160g of Periwinkles
3 langoustines
6 oysters n°4 from cap Ferret

Our main courses

Glazed Pork rib, French fries with tandoori and rocket	23€
Duck confit, french fries and zucchini salad	23€
Shrimps and chorizo, zucchini tagliatelles	21€
fresh tagliatelles, sauce vierge and fresh goat cheese	19€
Market fish, sauce vierge and ratatouille	22€

Our desserts

Millefeuille with walnuts of Bocerno	13€
Crème brûlée with vanilla from La Réunion	11€
Pavlova with red berries, green lemon sorbet	12€
Chocolate almond and hazelnut entremet	13€
Cheeses plate	12€
homemade sorbets (3 Flavors of the day)	11€

Child Menu
15€

Duck Rillettes

Duck Sleeve & Mashed
Potatoes

Ice Cream

Daily Menu
25€
For lunch (not available on weekends and bank holydays)

Starter

Main Course

Dessert

Coffee