

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 NEUVIC

« BAERII » 30G	87€
« OSCIÈTRE » 30G	97€

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