## LE BISTRO CHEZ CHLOÉ

## TO SHARE

Selection of exceptional cheeses	25€
The chef's assortment of charcuterie	25€
Our Neuvic Caviars	
« Baerii » 30 gr	87€
« Osciètre » 30 gr	97€
Our Cap-Ferret oysters	
Half a dozen	18€
Dozen	28€
OUR STARTERS	
mushroom soup, crumble with walnuts and walnut oil	12€
half-cooked duck foie gras, onions and duck breast skin compoté	21€
Truffle brouillade and toast with garlic	18€
Rillettes 100% duck, onions and duck breast skin compoté	13€
Carpaccio of scallops, orange salad and roasted buckwheat	17€
Our dishes	
Duck confit, French fries with parsley and green salad	22€
Cod fillet, cabbage varieties, hazelnut and coconut and tumeric cream	22€
Beef bourguignon, fresh tagliatelle	24€
Stuffed cabbage and smoked pork belly, steamed potatoes	21€
Risotto with cep mushrooms with Comté cheese and watercress salad	19€
Our desserts	
Cheeses platter	12€
Crème brulée	9€
Pear Crumble	11€
Chocolate coulant with a salted butter caramel heart	10€
Walnut millefeuille	12€

## MENU OF THE DAY 25€

Entrée

PLAT

DESSERT

On lunchtime except weekends and public holidays

CHILD MENU 15€

DUCK RILLETTES

DUCK CONFIT & FRENCH FRIES

ICE CREAM SCOOP