

LE BISTRO PARISIEN

SPRING SUMMER 2019 MENU

LUNCH • NON-STOP SERVICE FROM 11 AM TO 3 PM

GOURMET STARTERS

- Thin-crust tart with onion confit, light fennel cream and anchovies
- Cream of pea soup with coriander, chicken oyster fricasee, lemon and soy
- Duck and foie gras terrine with piment d'Espelette and tomato condiment
- Daily special starter

SEASONAL DISHES

- Corn-fed chicken supreme with sarladaise new potatoes and pearl jus
- Salmon steak seared skin-side down with lemon mashed potatoes and crisp vegetable sauce vierge
- "Pasta Di Gragnano IGP" conchiglioni with tomatoes, basil and parmesan
- Daily special main course

SWEET TREATS

- Macha tea and white chocolate cream with seasonal fruits
- Chocolate praline shortbread puff and marinated melon with a saffron and lime syrup
- Iced Valencia apricot and almond sweet treat
- Daily special dessert

