



# LE BISTRO PARISIEN

SPRING SUMMER 2019 MENU

---

**DINNER** • NON-STOP SERVICE FROM 6 PM TO 10.30 PM

## GOURMET STARTERS

- Crab and avocado salad with tangy citrus vegetables
- Barigoule of artichoke, soft-boiled egg and wafer thin Bayonne ham with a rocket emulsion
- Duck foie gras terrine with ginger, lemon and Granny Smith chutney
- Daily special starter

## SEASONAL DISHES

- Sea bream fillet à la plancha with chanterelle mushroom risotto and a flat parsley emulsion
- The Bistro burger with minced beef, aubergine caviar, crispy onions and fries
- Honey and sesame glazed pork belly with vegetables sautéed in a Thai sauce
- "Pasta Di Gragnano IGP" conchiglioni with tomatoes, basil and lemongrass shellfish sauce
- Extra-large sirloin steak (12 oz) with fries
- Daily special main course

## SWEET TREATS

- Vanilla and passion fruit tiramisu dusted with speculoos
- Chocolate financier with Morello cherry soup and amandine whipped cream
- Iced strawberry vacherin cake and frozen Bulgarian yogurt
- Daily special dessert