



# LE BISTRO' NOMIC

**LIVE MUSIC - EVERY SATURDAY EVENING**

**Grilled on the barbecue, simmered for 7 hours or roasted in the oven, you'll find on our menu produce cooked with passion and originality to offer you a unique experience with multicultural inspirations**

## **TAPAS**

|   |    |
|---|----|
| <b>French fries - (V)</b>   | 5  |
| <b>Homemade salmon rilette</b>                                      | 7  |
| <b>Black olive and mascarpone tapenade, homemade foccacia - (v)</b> | 7  |
| <b>Falafels and raita sauce - (V)</b>                               | 8  |
| <b>Catalan fuet - thin pork salami from Catalonia</b>               | 8  |
| <b>Roasted Saint Marcellin with honey and rosemary - (V)</b>        | 9  |
| <b>Mixed Mediterranean platter</b>                                  | 25 |
| <i>Charcuterie, cheese, tapas and homemade foccacia</i>             |    |

# MENU

## STARTERS

|  |    |
|--|----|
| <b>Pumpkin cappuccino soup with roasted hazelnut chips - (V)</b>   | 12 |
| <b>Mozzarella Bufala Cromesquis - (V)</b><br><i>Fried mozzarella Bufala with tomato coulis, arugula leaves</i> | 15 |
| <b>Crunchy goat cheese salad with honey, figs and walnuts - (V)</b>  | 14 |
| <b>Semi-cooked duck foie gras, apple-vanilla marmalade, homemade foccacia</b>                                  | 18 |

## MAIN COURSE

|   |    |
|---|----|
| <b>Fettuccini with porcini mushroom cream - (V)</b><br><i>Pan-fried mushrooms of the day, Parmesan shavings</i>         | 18 |
| <b>Veggie Buddha bowl - (V)</b><br><i>Trio of quinoa, falafel, cucumber, corn, radish, carrot tagliatelle and seeds</i> | 17 |
| <b>Crunchy goat cheese salad with honey, figs and walnuts - (V)</b>   | 17 |
| <b>Bistro Bacon Burger</b><br><i>Double Charolais hamburger, bacon, secret sauce, cheddar and artisanal grain bread</i> | 21 |
| <b>Roasted raw-milk Camembert de Normandie, charcuterie, pommes grenailles</b>  | 21 |
| <b>Saffron risotto with scallops and crisp vegetables 25</b>  |    |
| <b>Bouillabaisse-style salmon, mussels and foccacia toast with aioli</b>  | 25 |
| <b>Lamb mice confit with rosemary</b><br><i>Mashed potatoes with olives and sun-dried tomatoes</i>                      | 26 |
| <b>Traditional Provençal beef stew</b>  | 21 |

## GRILLED ON THE BARBECUE- with French fries and mesclun salad

|                            |    |
|----------------------------|----|
| <b>Flank steak - 180 g</b> | 19 |
| <b>Pork pluma - 200 g</b>  | 21 |
| <b>Rib Steak - 300 g</b>   | 27 |



## DESSERTS

|   |    |
|---|----|
| <b>Tiramisu, the classic</b>  | 8  |
| <b>Brownie Split, banana ice cream, caramel and M&amp;M's</b>   | 9  |
| <b>Orange blossom panna cotta, orange marmalade, crunchy tuiles</b>   | 8  |
| <b>Assorted cheese plate</b>  | 9  |
| <b>Gourmet coffee</b>   | 9  |
| <b>Fresh pineapple salad, hibiscus flower syrup, matcha tea ice cream</b>   | 9  |
| <b>Choco'Nomic cup</b><br><i>Chocolate ice cream, brownies, whipped cream and pralines</i>                              | 9  |
| <b>Liègeois coffee</b>  | 9  |
| <b>Coupe Colonel (-18)</b><br><i>Lime sorbet, Vodka (2cl)</i>   | 9  |
| <b>Cuvée des papes (-18)</b><br><i>Pear sorbet, Marc de Châteauneuf du Pape (réserve des légats - hors d'âge) (2cl)</i> | 11 |

### ICE CREAM

**1 scoop:** 3

**2 scoops:** 5.5

**3 scoops:** 7.5

**vanilla - strawberry - chocolate - pear - café - lime - banana**

**Topping:** whipped cream, red fruit coulis, chocolate chips - 1.5

## SPECIAL MOMENTS

### LUNCH FORMULA (Monday to Friday - excluding public holidays)

**Dish of the day** - 12,9

**Dish of the day and Gourmet coffee** - 17,9

### KIDS MENU - 11

**Beef steak and French fries**

**Brownies** or **2 scoops of ice cream**

**Complimentary syrup**