

Le Bistrot à la mer

Restaurant Bistronomique

OUR CHEF GERALD DESMULLIER PROPOSE YOU :

FORMULE « ARDOISE » FROM THE MARKET

Served for lunches, except on Sunday and festive days

Starter + Main-course OR Starter + Dessert	€ 19,00
Entrée + Plat + Dessert	€ 24,00

LOCAL GOURMET

* € 32,00

Appetizer + starter + main-course + Dessert (+ 6€ to add cheese)

Make you choice thanks to courses with * on the right page

SWEET WALK

Appetizer + starter + main-course + Dessert (+ 6€ to add cheese) €43,00

Appetizer + starter + 2 main-courses + Dessert (+ 6€ to add cheese) € 51,00

Terrine of foie gras with smoked duck breast, stewed onions with rancio
Or
« Organic » egg « low-temperature », broad beans with savory, crispy bacon
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Monkfish stew with green lemon and shells, tender vegetables
And / Or

Grilled beef tenderloin, béarnaise sauce with Banyuls vinegar, red shallots
and vegetables
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Dessert « à la carte »

STARTERS

Blinis of peas, anchovies marinated with lime, scent of Garrigues with olive oil * € 14,50

Asparagus, mousseline sauce with herbs, Roquefort foam, beetroot topping * € 13,50

Terrine of foie gras with smoked duck breast, stewed onions with rancio € 16,50

« Organic » egg « low-temperature », broad beans with savory, crispy bacon € 15,00

MAIN COURSES

Cod with butter of sea-urchins, sautéed spinach roasted prawns * € 23,50

Pig with sweet garlic, black rice risotto, black pudding cake * € 22,50

Monkfish stew with green lemon and shells, tender vegetables € 26,00

Grilled beef tenderloin, béarnaise sauce with Banyuls vinegar, red shallots and vegetables € 26,50

DESSERTS

« Trianon » all chocolate, passion juice and mandarin sorbet * € 12,50

Strawberry and basil panna cotta foam with Sichuan pepper * € 11,50

Rosemary « Tocinillo del cielo » and vanilla rice pudding € 13,00

Kiwis pie, almond cream, honey and goat cheese € 13,50

Selection of cheeses € 9,00

“To ensure the quality and the respect of local cuisine, I thank our local suppliers for the confidence and inspiration they give us throughout the seasons. I wish you a great discovery” G.Desmullier