

*With a desire to offer the very best of bread, made from a collection of exceptional ancient wheats, ground here, beneath Le Bristol.
From seed to table, rediscover the exceptional taste of a real good loaf of bread.*

Starters



- € 44 Steamed white asparagus, devilled egg with tarragon and pine nuts
- € 42 Octopus cooked "à la plancha", red bell pepper spicy marinade with Xérés vinegar
- € 55 Morels and green asparagus cooked in yellow wine fricassee
- € 39 Sea bream marinated with nori seaweed, colorful radish, lemon olive oil
- € 37 Duck pâté in a crust, sweet onions and tangy apples
Nominated World Champion
- € 44 Egg yolk and button mushroom ravioli, green asparagus with parmesan cream
- € 29 Mesclun salad and crisp lettuce hearts, shavings of aged Parmesan, black truffle dressing
- € 41 King crab eggs, ginger and lemon mayonnaise
- € 45 Artichoke soup with pan-seared foie gras, black truffle emulsion

This menu was created by our Chef Loïc Dantec, overseen by Eric Frechon, Executive Chef of Le Bristol

Please note that a gluten-free and a vegetarian menu are available

Fish courses



- € 49 Monkfish cooked « à la plancha », poivrade artichoke cooked with chorizo and coriander
- € 44 Salmon filet cooked « à la plancha », mashed Ratte potatoes, watercress juice
- € 42 Back of codfish, mussels flavored with lime and steamed fennel
- € 37 Deep-fried whiting fish, tandoori sauce, ginger, New Zealand spinach with olive oil and xeres vinegar
- € 75 Sole and fresh spinach, caper virgin olive sauce

Meat courses



- € 46 Leg of yellow poultry, foie gras ravioli, chicken broth flavored with verbena
- € 48 Young pigeon and foie gras in a cereal crust, buttered green cabbage with smoked bacon
- € 66 Milk-fed lamb cooked from head to trotters, bulgur with sweet spice juice
- € 39 Hand-chopped beef tartar flavoured with anchovies, and potatoes wafer
- € 42 Dish of the day (only for lunch)
- € 120 Irish Angus rib steak, cooked “à la plancha”, potatoes and candied shallots, beef juice (*For two people*)
- € 150 Roasted veal chop, morels cooked with cream and green asparagus (*For two people*)
- € 7 Additional side dish

Our meat is from France and Ireland

Daily selection of cheeses

22 €

Desserts



- € 20 Ciflorette Strawberry and juice, green lemon and verbena sorbet, verbena foam
- € 19 Light rice pudding, grapefruit sorbet with orange blossom and candied citrus fruit
- € 22 Caribbean chocolate foam, sorbet and cocoa sauce
- € 24 Pink grapefruit infused with Tasmanian pepper, orgeat foam and meringue bites
- € 21 Our vanilla Bourbon millefeuille, salted butter caramel
- € 20 Mango, coconut milk and Mojito sorbet with fresh mint
- € 16 Selection of ice cream: 3 scoops
Moka coffee, Bourbon vanilla, pistachio
- € 16 Selection of sorbets: 3 scoops
Strawberry, lemon, banana-passion fruit, mango, Nyangbo chocolate, mojito, grapefruit, green lemon and verbena
- € 18 Pastry of the day (only available for lunch)
- € 20 "Café gourmand": coffee with an assortment of mini desserts

Coffee, teas, herbal teas

€ 6

ENOLOGICAL MONTHS AT LE BRISTOL

Pierre Gimonnet 1^{er} Cru « Cuis » brut

28€ per glass

160€ per bottle

Since 1750, the Gimonnet family has produced magnificent blanc de blancs Champagnes, combining purity and elegance, at the heart of the Côte des Blancs in the kingdom of Chardonnay.

Didier Gimonnet has mastered the art of crafting great Champagnes with a timeless, immediately identifiable style, as well reinventing himself as a pioneer in the field of parcel winemaking to capitalize on the terroir's famous minerality.

The Gimonnet style is timeless.

Wine dinners 2019

Monday, May 13th 2019, Bourgogne Domaine De La Vougeraie
(Full)

Monday, June 10th 2019 : Roussillon, Clos des fees
(Full)

Loïc Dantec,
supervised by Eric Frechon,
is delighted to present you our tasting menu,
priced 119€ without beverage,
available for lunch and dinner

**This menu should be chosen
as a single menu for everyone**

King crab egg,
ginger and lemon mayonnaise



Steamed white asparagus,
devilled egg with tarragon and pine nuts



Monkfish cooked « à la plancha », poivrade artichoke
cooked with chorizo and coriander



Young pigeon and foie gras in a cereal crust,
buttered green cabbage with smoked bacon



Caribbean chocolate foam,
sorbet and cocoa sauce