

II 1/4, faubourg 1,

*With the desire to offer you the best of bread, Chef Eric Frechon invites you
to share the Living Bread
100% Natural bread made with old and exceptional wheat, milled in our mill,
at the Bristol Paris*

STARTERS

Artichoke soup with pan-seared foie gras, black truffle emulsion

58 €

Scrambled eggs with lobster, creamy head juice with Cajun spices

62 €

Duck pâté with foie gras in a crust, celery remoulade with horseradish

48 €

Mesclun salad and crisp lettuce hearts, shavings of Parmesan, black truffle
dressing

39 €

Sea bream marinated with passion berries, carrot juice and coriander vinaigrette

54 €

Steamed white asparagus, brown butter sabayon flavored with cumin

49 €

Langoustines and foie gras ravioli, broth of the claws infused with lemongrass

65 €



FISH

Back of cod cooked “à la plancha”, peas, spring onions and light cream with haddock
58 €

Meagre fillet and shellfish cooked “à la plancha”, cooking juice flavoured with basil,
steamed orzo with salicornia
60 €

Grenoble style roasted brill, cauliflower mousseline with seaweed butter, fishbones juice
67 €

Sole cooked “à la plancha” and baby spinach, virgin olive oil with capers and lemon
79 €

MEAT

Veal rib steak in a nut crust, green asparagus and morrels cooked with yellow
wine, veal juice
79 €

Pigeon and foie gras in a cereal crust, pressed cabbage with smoked bacon
59 €

Hand-chopped beef tartar flavoured with anchovies, and potato wafers
46 €

Dish of the day only for lunch
49 €

Braised lamb shoulder with sweat spices, chickpeas mousseline with cumin and
virgin olive oil with coriander (2 people)
170 €

Roasted yellow poultry in two services, potato mousseline with cooking juice
Frisee lettuce with “Xérès” vinegar (2 people)
160 €



10 YEARS OF STAR

Loïc Dantec, supervised by Eric Frechon, is delighted to present you our anniversary menu – 10 years of star, priced €170 without beverage, available for lunch and dinner

This menu should be chosen as a single menu for everyone



Scrambled eggs with lobster,
creamy head juice with Cajun spices

Artichoke soup with pan-seared foie gras,
black truffle emulsion

Back of cod cooked “à la plancha”, peas,
spring onions and light cream with haddock

Pigeon and foie gras in a cereal crust,
pressed cabbage with smoked bacon

Candied rhubarb, strawberries sorbet,
yogurt foam flavored with verbena



CHEESES

Cheeses of the day

25 €

DESSERTS

Candied lemon pavlova with fresh herbs

27 €

Burlat cherries flambées with Kirsch, slivers and Sicilian pistachio ice cream

27 €

“Japanese knotweed” honey ice cream, “Comice” pear with lemon zest,
greek yogurt emulsion

27 €

"Guanaja" chocolate souffled tart, hazelnut praline,
Bourbon vanilla ice cream

27 €

Our vanilla Bourbon millefeuille, salted butter caramel

27 €

HOT BEVERAGES

Coffee, Tea, Herbal Tea

10 €



VEGETARIAN MENU

Mesclun salad and crisp lettuce hearts, shavings of Parmesan, black truffle dressing

39 €

Artichoke soup, black truffle emulsion

56 €


Green asparagus and morrels cooked with yellow wine

59 €




Peas and spring onions cooked with smoked cream


44 €

Vegetables cooked with fresh herbs 

44 €

Fricassee of artichokes poivrade, virgin olive oil with capers and preserved tomatoes 

40 €

 100% Vegan



OUR PRODUCTS

*Menu elaborated by our chef Loïc Dantec,
under the supervision of Éric Frechon, Chef of the Bristol
with the desire to offer you the best products to share dishes with unique
flavors*



Christophe Latour's organic vegetables in Lot-et-Garonne

Parmesan cheese from the Parma Mountains DOP imported by Franco Gulli

Claude Raffin's sole fish in Saint-Gilles-Croix-de-Vie

Yellow poultry from the Landes by the "Dumas" House, from the Périgord Noir

Shoulder of lamb from Label Rouge in Lozère

Veal from JA Gastronomie

Pigeon from the Orléanais and the Gatinais

Black truffle from Le Monde de la Truffe

Butter from the Bourg Groux farm by Maison Viard Père & Fils

Ancient wheat from Roland Feuillas in Cucugnan

*Our home-made dishes are elaborated from raw products
Our meat is from France, Ireland and Germany*

*We have at your disposal a list of allergens present in our dishes
as well as a menu of dishes for gluten-free, vegetarian or vegan diets*



II4, faubourg I'

Open Monday to Friday
from 12:00 p.m. to 2:00 p.m.
and
from 7:00 p.m. to 10:00 p.m.

Open Saturday and Sunday
from 7:00 p.m. to 10:00 p.m.