

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 flour made with ancient and exceptional wheat, milled in our mill, at Le 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, chanterelles pickles

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 €

“Monarch” Celeriac candied and smoked with beech wood, oyster tartare seasoned with curry and lovage oil

53 €

Ravioli with smoked eggplant caviar and parmesan with rosemary butter, porcini mushrooms with parsley and pine nuts

48 €



FISH

Back of cod fish cooked at low temperature, Paimpol broad beans with chorizo and cockles, nasturtium flowers broth 🍽️
54 €

Fillet of John Dory simply cooked, smoked tarama, potato gnocchi, “beurre blanc” with trout eggs
64 €

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

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

MEAT

Pigeon and foie gras in a cereal crust, sautéed chanterelles with parsley, pigeon juice
59 €

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

Dish of the day only for lunch
49 €

Roasted saddle of lamb, herbs and almonds’ gremolata, eggplant with balsamic vinegar, veal juice with preserved lemon 🍽️
65 €

Matured “Black from Baltic” Beef rib steak cooked “à la plancha”, mashed potatoes with juice and confit shallots with bone marrow (for 2 people) 🍽️
180 €

Roasted yellow poultry in two services, dauphine potatoes with aromatic herbs
Frisee lettuce with “Xérès” vinegar (for 2 people)
160 €



10 YEARS OF STAR

Vincent Schmit, 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

Fillet of John Dory simply cooked, smoked tarama,
potato gnocchi, “beurre blanc” with trout eggs

Pigeon and foie gras in a cereal crust,
sautéed chanterelles with parsley, pigeon juice

“Guanaja” chocolate souffled tart, hazelnut praline,
Bourbon vanilla ice cream



CHEESES

Fine cheeses from our cellar

25 €

DESSERTS

Green apple sorbet infused with shiso, yogurt emulsion and lemon meringue,
red shiso juice 🍷

27 €

In the spirit of a « Mont Blanc » with pears and blackcurrant juice

27 €

Rice pudding flavor with clementine jam, ice cream
and caramelized puffed rice

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 €

“Monarch” Celeriac candied and smoked with beech wood, seasoned with curry and lovage oil

44 €



Roasted wild mushrooms in fig leave, fresh almonds and shards of figs 🌿🍄

58 €

Ravioli with smoked eggplant caviar and parmesan with rosemary butter, porcini mushrooms with parsley and pine nuts

48 €

100% Vegan 🌿

Gluten Free 🍄



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

Beef for the tartare from Boucheries Nivernaises

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 1'

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.