



BISTROT SAINT-JEAN

Menu Saint-Jean

Starter + Main Course + Dessert 49 €

Half cooked mackerel filet **« A la moutarde » (mustard) style**

Sweet and sour radish and grapes
Verjus egg yolk dressing

Or

Artichoke "royale"

Barigoule juice with Garam Masala
Crushed Paris mushroom,
Roasted artichoke heart and hazelnut, dried farmer bacon from Hervé Chemel

Or

Gravlax salmon trout

Carrot parfait infused with caraway
Rocket salad dressing

Guinea fowl supreme

Confit shallot, broccolini
Creamy polenta with "fumaison"
Foie gras gravy

Or

Roasted sea bass fillet

Clear broth infused with Kombu and dried bonito flakes
Flavored with herb oil
Pak Choï cabbage, Red Meat Radish and Lentin de chêne

Or

Local organic veal tartare

Season with fresh black figs and sprinkle with « Cantal »
Onion rings, caper leaf
Braised sucrine and "Chatouillard" potatoes

Dessert

Or

Regional cheeses selection

49 € (starter + main course + dessert) per person excluding drinks