

# BISTROT LAUREL

*By*

*Olivia Goudier*



DU LUNDI AU VENDREDI  
DE 12H00 À 14H30

Salmon tataki with sesame, 14€  
red cabbage pickles, soy and ginger dressing

White and green asparagus, 12€  
fresh goat cheese mousse, parmesan crisp  
and balsamic vinaigrette 

Bresaola Bruschetta and tomato 10€  
tartare, garlic and basil


Dish of the day, 18.5€  
according to the season "LAUREL"

Simmentale beef steack 300g, 25€  
Sichuan pepper sauce and French fries



Chicken and mushrooms Ballotine, 22€  
Bresaola, morel emulsion "LAUREL"  
and fried polenta

Grilled sea bass fillet, 24€  
lemon yoghurt sauce with herbs and  
vegetables (zucchini, radishes, carrots)

Agnolotti ravioli with three cheeses, 17€  
cream of asparagus and Espelette "LAUREL"   
pepper crisp

Salmon poke bowl, 18€  
radish, cucumbers, pineapple, red cabbage,  
carrots and white rice

## Classic Dishes

Burger of beef 180g, "LAUREL" 20€

brioche bread, bacon, tomato, salad, cheddar and onions pickles

Caesar salad:

iceberg, crispy chicken fillet, boiled eggs, bacon, croutons, red onions, parmesan, Caesar sauce

17€



## Desserts

Crispy chocolate cake, 12€  
hazelnut praline

Fresh red fruit, 11€

Sicilian lemon sorbet and ice tea "LAUREL"

Caramelized pineapple Maki style, 10€  
rice with coconut milk "LAUREL"  
and Madagascar Vanilla

Ice cream and sorbet assortment : 8€  
3 scoops to choose from Vanilla, chocolate,  
pistachio, strawberry, lemon or mango

Coffee served with mini desserts 8€

Tea served with mini desserts 9€



# OUR PACKAGES

## Package "LAUREL"

Concerning the products reported

Main course + dessert

22.90 €

## Package "BISTROT"

Dish of the day

+

coffe or tea

+

Mini dessert

21 €

Dish of the day

18.50 €

## Extras:

French fries	4.50 €
Green salad	4.50 €
Green beans	5.50 €