



## **Welcome to Bistro de Montcaud**

### **Our Menu du Chef**

Amuse-bouche, starter, main, cheese or dessert | 54

#### **Starters**

Poultry pâté en croute, black pudding and pickled vegetables | 18

Red tunafish tataki, avocado and seaweeds | 18

Foie gras, passion fruit, mango chutney with calamansi vinegar  
and toasted brioche (supp. menu +6) | 24

#### **Main courses**

Cod confit in olive oil, green asparagus, peas and ratte potato mousseline | 36

Duck breast, carrots, barigoule artichokes and mushrooms | 36

Rossini-style beef filet, panned foie gras, mushroom duxelles,  
morel sauce and dauphine potatoes (supp. menu +12) | 46

Sole meuniere, vegetable wok and dauphine potatoes (supp. menu +12) | 46

#### **Desserts**

Matured cheese and condiments plate | 12

100% peanut Paris-Brest | 12

Strawberry tart, mousseline and strawberry sorbet | 12

Rice pudding, blueberry confit, hazelnut fudge and blueberry sorbet | 12

Our prices are in euros, all taxes and services included  
Meat and fish: origin France and EU

May 2024

