



Welcome to Bistro de Montcaud

Our Menu du Chef

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

Starters

Poultry and foie pâté en croustille and pickled vegetables | 18

Octopus ceviche, leche de tigre, avocado guacamole and crispy rice chips | 18

Foie gras, berries and toasted brioche (supp. menu +6) | 24

Main courses

Seabass, fregola sarda, yellow and green zucchini and tangy sauce vierge | 36

Duck breast fillet, mashed potatoes, carrots and beets | 36

Rossini-style beef fillet, pan-fried foie gras, mushroom duxelles,
brioche and dauphine potatoes (supp. menu +12) | 46

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

Desserts

Matured cheese and condiments plate | 12

100% almonds Paris-Brest | 12

Strawberry tart, mousseline and strawberry sorbet | 12

Rice pudding, rhubarb, hazelnut fudge and rhubarb sorbet | 12

Génépi baba, blueberry confit and sorbet | 12

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

May 2024

