



Welcome to Bistro de Montcaud

Our Menu du Chef

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

Starters

Poultry, duck and pork "pâté en croute", truffles and pickled vegetables | 18

Mid-cooked salmon, sucrine lettuce, Cesar sauce, red onions and anchovies | 18

Spelt risotto, butternut squash, cecina and parmesan cheese | 18

Foie gras terrine marinated in mulled wine,
pear poached in red wine and hazelnut (sup. menu +6) | 24

Main courses

Scallops, cauliflowers, scallop nage and Noilly-Prat wine, preserved lemon | 36

Veal, creamy polenta, chanterelles, carrots, honey and cumin | 36

Rossini-style beef filet, panned foie gras, truffle,
sweet potatoes and port wine and truffle jus
(sup. menu +10) | 46

Desserts

Selection of mature cheeses, fig jam and dried fruits | 12

Lemon tart, meringue and citrus fruits sorbet | 12

Pear, hazelnut and chocolate pavlova, pear and lime sorbet | 12

Almond and walnuts Paris Brest | 12

Apple puff pastry tart, salted butter caramel, vanilla ice cream and fromage blanc (for 2) | 24

