

LE
BISTROT
PALMIER

STARTERS

The Tuna Tataki

Sesame and Grilled Avocado

13 000

The Duck Foie Gras

Hibiscus Sphere, Pineapple Chutney with Green Pepper

23 000

The Burgundy Snails

In Cassolette of Parsley Better

9 000

The Amberjack in Crudo

Mediterranean Condiments, Refreshed with Basil / Lemon Sorbet

15 000

The Rabbit Parsley

Vegetable Pickles, Herb Vinaigrette

12 000

The Chicken Egg

Crispy Beet Salad and Smoked Tuna

12 000

The Fresh Salad "La Maison Palmier"

Sprouts and Crunchy Vegetables From our Market Garden

10 000

MAIN COURSES

The Grouper

Cooked on Skin, in a Safran Fish Soup, Tender Vegetables

23 000

The Red Tuna

Grilled, Virgin Sauce, Variation of Buttered Zucchini

18 000

The Gambas

Skewer with Tandoori Spices, Cucumber Raita, Basmati Rice with Mint

19 000

The Lamb Shank *(Origin New Zealand)*

Red Onion Condiment, Potato Millefeuille with Rosemary

28 000

The Charolais Beef *(Origin French)*

Grilled, Bearnaise and Roasted Potatoes

35 000

The Charolais Beef Chuck *(Origin French)*

Braised in Red Wine, Eggplant, Riquette Pesto

28 000

The Duck Magret *(Origin French)*

Roasted with Thai Spices, Roasted Mango, Vegetable Tempura

26 000

The Chicken Breast Bio

Creamy Polenta, Stuffed with Onions and Mushrooms

18 000

The Spicy Pasta

Linguine with Spicy Lobster

24 000

The Gnocchis

Tetragone Mushroom Fricassee with Parmesan Foam

14 000

Our Chef, Matthieu Gasnier, working with quality products and according to the seasons,
some dishes may not be present or may be modified.

TO SHARE

Depending on availability, the Chef offers a selection of butcher's cuts to share.

Beef Rib

Veal Loin

Veal Chop

Veal Shank

Lamb Leg

Whole Fish

Ask your server for our availability of the day.

Cheese of the Day

with its green salad

7 000

DESSERTS

The Passion Chocolate

Chocolate Shell, Milky Mousse, Interior Passion

Profiteroles to Share + 3 000

Praline and Peanut Ice Cream

The Millefeuille

Lemongrass Diplomat, Grapefruit Caviar

The Strawberry Variation

Strawberry Sorbet, Orange Blossom Scent

The Ivorian Chocolate Soufflé

Madagascar Vanilla Ice Cream

Homemade Ice Cream Cup

Assortment of Sorbets and Ice Creams

According to the Seasons

10 000