

LE
BISTROT
PALMIER

SALADS

Caesar Salad, New York Style 14 000	Heart of Palm Salad 14 000
Grilled Chicken, Anchovy, Croutons, Sucrine Lettuce	Shrimps and Green Papaya
Fresh Salad 10 000	Cucumber and Fresh Cheese Tzatziki 12 000
Sprouts and Crunchy Vegetables From Our Market Gardener	Crispy Smoked Grouper
	Lobster Salad with Avocado and Citrus Fruits 17 000
	Honey Vinaigrette, Coriander

STARTERS

Duck Foie Gras 23 000	Burgundy Snail Cassolette 9 000
Confit with Bissap, Pineapple Chutney, Green Pepper and Ginger, Bran Bread	Parsley Butter and Golden Croutons
Perfect Organic Egg 10 000	Albacore Tuna Ceviche 13 000
Onions, Soubise Sauce and Toasted Bread	Avocado, Papaya, Red Onions
Sea Bream Carpaccio 13 000	Traditional Poultry "pâté en Croute" 16 000
Lemon Basil Sorbet	Enriched with Foie Gras, Vegetable Pickles

PASTAS AND RISOTTO

Linguine with Lobster 24 000	Burrata Rigatoni 14 000
With Spicy Bisque	Crushed Tomatoes, Burrata, Basil
Prawn Risotto 19 000	Macaroni Gratin with Truffles 35 000
Golden with Saffron	Celery, Foie Gras, Parmesan Cheese

To Share

Depending on Availability, The Chef Offers a Selection of Sharing Dishes.

Beef Prime Rib

Lamb Shoulder

Braised Veal Shank

Roasted Chicken

LE BISTROT

PALMIER

FISH

Sea Bass Fillet In a Bread Crust, with Tetragon and Pequillos in Curry Oil	16 000	Grilled Red Tuna Choron Sauce, Vegetables Wok	17 000
Braised Fish (2 pers.) Depending on Arrivals. On Bones, Marinated Ivorian Style Fried Plantain, Cassava and Condiments.	30 000	Prawns in Coconut Milk Black Rice and Vegetables	19 000
		Roasted Octopus with Iberian Chorizo Velvet of Country Squash	17 000

MEATS

Beef Fillet with Pepper Anyama Pepper Sauce, Grains of Paradise	35 000	Cornflakes-Crusted Chicken Supreme Cajun Sauce and Baby Spinach Salad	15 000
Beef Steak Bearnaise Sauce, Potato Chips	35 000	The Burger « Maison Palmier » Served with French Fries	15 000
Sweetbreads Veal Sweetbreads, Celery Risotto	38 000	Lamb Curry Madras Rice	26 000

LOCAL FLAVORS

Beef Peanut Sauce Import beef chuck with peanut sauce	14 000	Local Fish in Clear Sauce Traditional Sauce with Akpi	14 000
Guinea Fowl Kedjenou Spicy Guinea Fowl Stew from Korhogo	14 000	Fried Tuna Garba Style Cassava and Condiments	14 000
<i>Side Dishes (Choice Included)</i>			
<i>Alloco - Cassava - Sautéed Vegetables - White Rice - French Fries</i>			3 000

DESSERTS

The Dessert Trolley	8 000 / Piece	Homemade Ice Cream Cup Assortment of Sorbet and Ice Cream, According to the Seasons	10 000
Cheese Plate	7 000	Crêpes Suzette Freshly flambéed by our Maitre d'Hôtel	13 000
Profiteroles to Share Peanut Ice Cream, Chocolate Sauce, Whipped Cream	12 000		