

LE  
**BISTROT**  
PALMIER

## SALADS

<b>Caesar Salad, New York Style</b> 15 000 Grilled Chicken, Anchovy, Croutons, Sucrine Lettuce	<b>Heart of Palm Salad</b> 15 000 Shrimps and Green Papaya
<b>Fresh Salad</b> 11 000 Sprouts and Crunchy Vegetables From Our Market Gardener	<b>Cucumber and Fresh Cheese Tzatziki</b> 15 000 Crispy Smoked Grouper
	<b>Lobster Salad with Avocado and Citrus Fruits</b> 19 000 Honey Vinaigrette, Coriander

## STARTERS

<b>Duck Foie Gras</b> 24 000 Confit with Bissap, Pineapple Chutney, Green Pepper and Ginger, Bran Bread	<b>Burgundy Snail Cassolette</b> 10 000 Parsley Butter and Golden Croutons
<b>Perfect Organic Egg</b> 11 000 Onions, Soubise Sauce and Toasted Bread	<b>Albacore Tuna Ceviche</b> 15 000 Avocado, Papaya, Red Onions
<b>Sea Bream Carpaccio</b> 14 000 Lemon Basil Sorbet	<b>Traditional Poultry "pâté en Croute"</b> 18 000 Enriched with Foie Gras, Vegetable Pickles

## PASTAS AND RISOTTO

<b>Linguine with Lobster</b> 24 000 With Spicy Bisque	<b>Burrata Rigatoni</b> 15 000 Crushed Tomatoes, Burrata, Basil
<b>Prawn Risotto</b> 21 000 Golden with Saffron	<b>Macaroni Gratin with Truffles</b> 35 000 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

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FISH

<b>Sea Bass Fillet</b> In a Bread Crust, with Tetragon and Pequillos in Curry Oil	18 000	<b>Grilled Red Tuna</b> Choron Sauce, Vegetables Wok	19 000
<b>Braised Fish (2 pers.)</b> Depending on Arrivals. On Bones, Marinated Ivorian Style Fried Plantin, Cassava and Condiments.	34 000	<b>Prawns in Coconut Milk</b> Black Rice and Vegetables	20 000
		<b>Roasted Octopus with Iberian Chorizo</b> Velvet of Country Squash	18 000

MEATS

<b>Beef Fillet with Pepper</b> Anyama Pepper Sauce, Grains of Paradise	36 000	<b>Cornflakes-Crusted Chicken Supreme</b> Cajun Sauce and Baby Spinach Salad	16 000
<b>Beef Steak</b> Bearnaise Sauce, Potato Chips	36 000	<b>The Burger « Maison Palmier »</b> Served with French Fries	16 000
<b>Sweetbreads</b> Veal Sweetbreads, Celery Risotto	39 000	<b>Lamb Curry</b> Madras Rice	27 000

LOCAL FLAVORS

<b>Beef Peanut Sauce</b> Import beef chuck with peanut sauce	16 000	<b>Local Fish in Clear Sauce</b> Traditional Sauce with Akpi	15 000
<b>Guinea Fowl Kedjenou</b> Spicy Guinea Fowl Stew from Korhogo	14 000	<b>Fried Tuna Garba Style</b> Cassava and Condiments	15 000
<i>Side Dishes (Choice Included)</i>			
<i>Alloco - Cassava - Sautéed Vegetables - White Rice - French Fries</i>			3 000

DESSERTS

<b>The Dessert Trolley</b>	9 000 / Piece	<b>Homemade Ice Cream Cup</b> Assortment of Sorbet and Ice Cream, According to the Seasons	10 000
<b>Cheese Plate</b>	8 000	<b>Crêpes Suzette</b> Freshly flambéed by our Maître d'Hôtel	14 000
<b>Profiteroles to Share</b> Peanut Ice Cream, Chocolate Sauce, Whipped Cream	13 000		

To serve you better, we kindly ask you to inform our team of any food allergies or intolerances.