

LE
BISTROT
PALMIER

SALADS

Caesar Salad, New York Style 15 000 Grilled Chicken, Anchovy, Croutons, Sucrine Lettuce	Heart of Palm Salad 15 000 Shrimps and Green Papaya
Fresh Salad 11 000 Sprouts and Crunchy Vegetables From Our Market Gardener	Octopus and Chickpea Salad 14 000 Hummus and Smoked paprika
	Lobster Salad with Avocado and Citrus Fruits 19 000 Honey Vinaigrette, Coriander

STARTERS

Duck Foie Gras 24 000 Confit with Bissap, Pineapple Chutney, Green Pepper and Ginger, Bran Bread	Burgundy Snail Cassolette 10 000 Parsley Butter and Golden Croutons
Riviera-Style Sliced Veal 16 000 Carrot reduction, Arugula Pesto, Pine Nuts	Albacore Tuna Ceviche 15 000 Avocado, Papaya, Red Onions
Sea Bream Carpaccio 14 000 Lemon Basil Sorbet	Hand-Cut Beef Fillet Tartare 25 000 Shoestring Potatoes

PASTAS AND RISOTTO

Linguine with Lobster 24 000 With Spicy Bisque	Burrata Rigatoni 15 000 Crushed Tomatoes, Burrata, Basil
Prawn Risotto 21 000 Golden with Saffron	Shrimp Ravioli in Broth 16 000 Lemongrass infusion, Shiitake

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

Sea Bass Fillet In a Bread Crust, with Tetragon and Pequillos in Curry Oil	18 000	Grilled Red Tuna Virgin Sauce, Burnt Tomato Condiment	19 000
Braised Fish (2 pers.) Depending on Arrivals. On Bones, Marinated Ivorian Style Fried Plantin, Cassava and Condiments.	34 000	Prawns in Coconut Milk Black Rice and Vegetables	20 000
		Grenobloise-Style Grouper Vegetable Ravioli, Brown Butter Sabayon	21 000

MEATS

Beef Fillet with Pepper Anyama Pepper Sauce, Grains of Paradise	36 000	Honey and Spice-Glazed Duck Breast Orange Compote, Grilled Spring Onions	28 000
Beef Steak Bearnaise Sauce, Potato Chips	36 000	The Burger « Maison Palmier » Served with French Fries	16 000
Slow-Cooked Veal Confit with Mushrooms Truffled Mashed Potatoes, Natural jus	29 000	Lamb Curry Madras Rice	27 000

LOCAL FLAVORS

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

DESSERTS

The Dessert Trolley	9 000 / Piece	Homemade Ice Cream Cup (3 Scoops) Assortment of Sorbet and Ice Cream, According to the Seasons	10 000
Cheese Plate	8 000	Crêpes Suzette (3 Pieces) Freshly flambéed by our Maitre d'Hôtel	14 000
Profiteroles to Share 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.