

LE
BISTROT
PALMIER

SALADS

Caesar Salad « Maison Palmier » 15 000 Grilled Chicken, Anchovy, Croutons, Sucrine Lettuce	Heart of Palm Salad 15 000 Shrimps and Green Papaya
Fresh Salad 12 000 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
Sea Bream Carpaccio 14 000 Lemon Basil Sorbet	Shrimp Ravioli in Broth 16 000 Lemongrass Infusion, Shiitake
Albacore Tuna Ceviche 15 000 Avocado, Papaya, Red Onions	Aged Cecina Beef 20 000 Spanish-Style Cured Beef with Citrus-Infused stracciatella

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	

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	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
		Maison Palmier Fisherman's Stew Prawns, Octopus and Grouper Simmered In a Fragrant Rock Fish Broth Flavored with Akpi	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
Veal Hanger Steak with Shallots Pan-Roasted, Caramelized Shallots In Jus and Roasted Baby Potatoes	26 000	Traditional Beef Bourguignon Slow-braised beef in red wine with confit bacon	27 000
		Hand-Cut Beef Fillet Tartare Shoestring Potatoes	25 000

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
Side Dishes (Choice Included)			
Alloco - Cassava - Sautéed Vegetables - White Rice - French Fries			3 000

DESSERTS

The Dessert Trolley	9 000 / Piece	Homemade Ice Cream Cup (3 Scoops) Ice Creams & Sorbets of the Season	10 000
Profiteroles to Share Peanut Ice Cream, Chocolate Sauce, Whipped Cream	13 000	Crêpes Suzette (3 Pieces) Freshly flambéed by our Maître d'Hôtel	14 000
Baked Alaska Vanilla, Passion Fruit & Raspberry, Freshly Made Meringue Flambéed with Rum • (1 Pers.) 8 000 • (2 Pers.) 14 500 • (5 Pers.) 34 000			

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