

LEBISTROT270



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The Bistrot 270 team offers seasonal cuisine, prepared using
fresh ingredients
sourced from passionate local producers.



LEBISTROT 270

Bistrot MENU

Starter + Main course + Dessert : 39

Starter + Main Course or Main Course + Dessert : 33

Served from Monday lunchtime to Saturday evening

Starters

Grey sea bream ceviche, olive oil from Domaine Liby, lime, Espelette chilli and peppermint

Organic garden tomatoes, creamy burrata, houttuynia cordata



Main courses

Free-range chicken fricassee in a casserole dish, with seasonal mushrooms

Fish fillet, depending on availability, lemon beurre blanc and steamed green vegetables



Desserts

Red berry delight

Ice cream of the moment

Net prices in euros. Taxes and service included Allergen
information available on request.

All our ingredients are responsibly sourced and selected from local producers.

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À LA CARTE

Starters

	Ardèche trout tartare, lime and Vietnamese coriander	18
	Gratinated Royans ravioles, baby leaf salad	18
	Ardèche beef carpaccio, aged parmesan, basil pesto and Nyons olives	21
	Duck foie gras terrine, onion confit and toasted brioche	26
	Heirloom tomato tart, wholegrain mustard, aged parmesan and mesclun	16



Main courses

	Dry-aged rib of beef (approx. 1 kg), pepper sauce To share for two	92
	Lamb shoulder confit (7 hours), rosemary jus	28
	Whole sole meunière	36
	Large prawns flambéed with Eyguebelle pastis	34
	Large cocotte of garden vegetables roasted in Domaine honey, creamy burrata	28

Side Dishes

Side dish Any Two- All for 6€ extra charge

Country-style potatoes, grilled vegetables, Provençal tomatoes, pilaf rice, salad



Desserts

	Chesse plater	14
	Fromage blanc or faisselle, your choice : red berry coulis, caramel, honey from the estate or dried fruit	12
	Chocolate mousse	9
	Profiteroles	14
	Red berry delight	12
	Seasonal fruit pavlova	12