



# Côté Bistrot

## STARTERS

*All starters can be served on request so as to be shared*

Sweet Potato soup with coconut and lemongrass, butter bread toast	9 €
Warm octopus with Espelette pepper, hummus, Chickpea salad with dried apricot	15 €
Cod and crab meat accras, peanut Thai sauce	13 €
Thai salad with mango, red cabbage, arugula, coriander, marinated and breaded duck breasts with sesame seeds 	13 €
Casserole egg with wild mushrooms, bread fingers	12 €
Lamb brick with sweet spices, tzatziki sauce, Moroccan salad 	11 €
Charcuterie board (to be shared)	
Coppa, spianata, white truffled ham, Lyon rosette, warm focaccia	19 €
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## Set Lunch 25 €

**From Tuesday to Friday except public holidays**

**Main dish from \* + coffee with dessert selection**




*All our dishes are prepared here from the raw ingredients.*



*Gluten-free (On request some of the other dishes can be adapted without gluten)*

## MAIN DISHES


*All main dishes can be served on request so as to be shared*

Fish kefta Tagine with spicy and vegetables *	18 €
Grenoble-style skate wing, creamy risotto	20 €
Clam Linguine	20 €
Veal burger, glazed red onions, tomatoes, sucrin, sheep tomme, herb mayonnaise	17 €
Angus black beef tataki, lamb's lettuce, vegetables and mint cream* 	19€
Confit French pig breast, juice with soft spices Warm potato salad, candied lemon vinaigrette	18€
Marinated lamb shoulder served whole (for two people)	29 € per person
Choice of garnish	

## SIDE DISHES

Homemade French fries	4 €
Creamy risotto	6 €
Seasonal vegetables	4 €

## DESSERTS

Cheeses 	10 €
Le Petit Jardin's version of the classic Paris-Brest	9 €
Chocolate Royal cake	9 €
Pavlova with season fruits	9 €
Coffee with dessert selection	12 €