

# BISTRO PLA RISON

Dinner and Weekend Menu:

Starter / Main Course / Dessert 36€

Starter / Main Course or Main Course / Dessert 29€

Pâté en croûte in the style of "Petit Pâté de Pézenas"

Sweet potato / Gorgonzola / Candied lemon

Artichoke / Oyster tartare / Greek yogurt with herbs

Seared bonito / Peach salad / Lemon balm

Tomato salad / Raspberry / Colonnata lard

Sea bream crudo / Crunchy vegetables / Combawa vinaigrette

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Half duck breast / Carrot variations / Cumin

Fish of the day / Fregola / Piquillos

Pork secreto / Mashed potatoes / Shiitake

Saddle bream / Cherry tomatoes / Spelt / Samphire (Supp. 3€)

Calf's brain / Courgette stuffed with veal's foot / Pecorino

Fava bean stew / Taggiasca olives / Stracciatella

For sharing with friends

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« Trou Occitan » (Menu 8€)

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Apricot compote with rosemary / Financier / Roasted apricots

Lemon meringue tartlet

« Chou » / Tonka bean / Pecan nuts

Cherry / Meringue / Bitter almond chantilly

Chocolate mousse / Blackcurrant sorbet / Muscovado tuile

Candied melon / Olive oil basil / Yogurt cake

Cheese Plate from the Affineur (Menu 12€)

*Menu subject to change. For any allergies, please consult with us.*

*Prices are net, inclusive of taxes and service charge.*