



RESTO . BISTRO . APERO

# Chez Elles

## Bistroquet

DINNER FROM 18H00 TO 22H30

**Olives maison – 3**

**Selection de 3 saucissons – 5.5**

*A slate of 3 cold cuts from our selection of French salamis*

**Escargots de Bourgogne au beurre persillé – 7.5**

*Burgundy snails cooked in garlic and parsley butter*

**Oeuf Meurette – 8.5**

*Poached egg in red wine, mushrooms and lardons sauce*

**Petit Tartare de boeuf – 9.5**

*Small Handcut raw beef Tartare*

**Salade de chèvre frais à l'huile de truffe – 7.0**

*Truffled fresh goat cheese salad*

**Calamars frits et aioli au citron vert – 7.0**

*Fried squids with lime aioli*

**Soupe à l'oignon gratinées – 6.5**

*French onion Soup gratinated with Comte cheese*

**Homemade Duck rilette – 7.5**

**Homemade Ham hock terrine – 6.5**

**Bayonne ham – 6.5**

**Rosette – 6.5**

**Planche campagnarde – 14.5**

*(Duck rilette, Ham hock terrine, Bayonne ham, Rosette, Gerkins and Salade)*

**Planche fromage-charcuterie – 16.5**

*(Duck rilette, Ham hock terrine, Bayonne ham, Rosette, 3cheese, Gerkins and Salad)*

**Camember rôti et pain grillé – 7.5**

*Baked Camember cheese and toasted bread*

**Moules marinières et frites maison – 12.5**

*Mussels cooked in white wine and cream, homemade french fries*

**Tartare de boeuf et frites maison – 16.5**

*Handcut raw beef Tartare with homemade french fries*

**Poussin grillé au thym et au citron, purée de pommes de terre – 14.5**

*Grilled baby chicken with thyme and lemon, mash potatoes*

**Confit de Canard et gratin dauphinois Basque (Fromage Ossau-iraty) – 16.5**

*Duck confit served dauphinoise potatoes gratin and Ossau Iraty cheese*

**Faux filet grillé et frites maison, beurre au poivre rose ou beurre maitre d'hotel – 18.5**

*Grilled ribeye steak, homemade french fries and pink peppercorn butter or maitre d'hotel butter*

**Filet de loup de mer, purée d'artichaud, haricots blanc, ail rôti et sauce vin rouge – 17.5**

*Sea bass, artichoke mash, white beans, roasted garlic and red wine sauce*

**Galette de sarrasin aux épinards et champignons gratinées de béchamel et comté – 12.5**

*Buckwheat crêpe with mushrooms and spinach topped with bechamel sauce and comte cheese*



**Assiette de trois fromages – 7.5**

*Three cheese platter*

**Crème brûlée vanille-pistache – 6.5**

*Vanilla and pistachio crème brûlée*

**Tarte fine aux pommes et boule vanille de Madagascar – 7.5**

*Thin apple tart and Madagascar vanilla ice cream*

**Moelleux au chocolat et crème anglaise – 7.5**

*Warm chocolate moelleux and french custard*

**Coupe Colonel ( Sorbet citron et citron vert/ vodka ) – 7.5**

*Colonel ice cream ( lemon and lime sorbet with vodka )*

*We have detailed allergen information available for all our dishes and drinks. Please ask a member of staff.  
A discretionary 12.5% service charge will be added to your bill.*