



12 July 2025



MANDATORY ALLERGEN INFORMATION TO CONSUMERS FOR NON PRE-PACKED FOOD



Fingerfood

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Italian style bruschetta, oven-baked with mozzarella on top tomato and coppa tartare							
Bruschetta with gravlax salmon	tzatziki, avocado and arugula						
raw vegetables and chicken sandwich	club homemade fries, salad	(4)					

Starters

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"Aubrac" beef carpaccio pecorino romano and arugula	
Gilthead Sea Bream ceviche coconut milk and lime	
"Homemade" semi-cooked foie gras in a terrine kumquat, mango and passion fruit chutney	
Melon and ham from Trevélez Porto sauce	
Mozzarella di bufala "Maison Xavier" heirloom tomatoes with balsamic vinegar of Modena	
Eggs mimosa from the bistro	

Main Courses Salads Caesar Cœur de romaine, filet de poulet pané, œuf dur, tomates cerises, pecorino romano, croûtons, sauce Cæsar Summer salad mozzarella di bufala, carpaccio de tomates anciennes, melon charentais jambon de Trevélez Thai marinated beef strips, chicken spring rolls, carrots, baby spinach, white cabbage and peanuts Vegetarian Creamy risotto with chestnut and soy beans Vegetable crisps Pasta The true carbonara de bucatini with guanciale cured meat and pecorino romano Linguine with gravlax salmon, pesto candied tomatoes and zucchini Penne with candied tomatoes, lemon-thyme mozzarella di bufala Main Courses Calamari a la plancha, sauce vierge made from heirloom tomatoes dill notato mash "Aubrac" beef carpaccio pecorino romano and arugula, home-made fries Homemade cassoulet with duck fat Sausage from Toulouse and rind, duck leg, garlic saucisson "Aubrac" prime beef (circa 300 g.) butter with garlic and parsley, home-made fries and salad The Bistro's fish and chips fromage blanc sauce with herbs, homemade fries Bistro's hamburger with meat patty from Aubrac beef homemade fries (02) Tartare of "Aubrac" beef raw or pan-fried, homemade fries Rounds of "Maison Samaran" duck magret glazed with spices, potato mash Fish Roasted cod steak breaded with pistachio orange and tarragon flavoured carrot mousseline Smooth risotto with roasted scallops Rodez tomme cheese and soy beans Skin-seared salmon seasonal vegetables, Béarnaise sauce Meat Poultry ballotine, stuffed with chestnut creamy risotto with Selection of "Lacaune" lamb cooked on the bone rosemary jus, mushrooms and fingerling potatoes with parsley and garlic butter **Desserts** Cheese

Plate of Roquefort "Vieux Berger from Yves Combe" salad mix

Desserts

Coffee with gourmet desserts				
Local strawberries, mascarpone	honey, lemon and ginger herbal tea			
Light dark chocolate mousse kumquat jam and passion fruit				
Our custard pudding Grand-ma style				
Our selection of "Maison Xavier" cheeses salad mix				
Thin crust apricot tart, p	Distacchio Light cream with basil			