

# Le Bistro du Cèdre

From Monday to Friday for lunch (12h - 14h)



|  |       |
|--|-------|
| Houmous (V) or Olive spread & toasts   | 6.00  |
| L'Impatiente, apéritive plate to share<br>thin slides of cured ham, olive spread, cheese slices, raw vegetables... | 16.00 |
| Our Cheesemaker platter<br>a selection from our cheesemaker Stelly to share  | 16.00 |
| Small Foie gras of The Auberge   | 14.00 |
| Thin Slices of cured ham from the Pyrenees, matured 30 months  | 14.00 |

ENTRÉES

|                          |       |
|--------------------------|-------|
| The auberge Gaspacho (V) | 9.00  |
| Fish Céviché, 4          | 12.00 |
| Small green salad        | 7.00  |

PLATS

|   |       |
|---|-------|
| Fish or Meat or the day, Ratatouille & Baked potatoes   | 18.00 |
| Vegetable Brick the Auberge style, spicy sauce & salad (V)<br>Oignon, carott, bell peper, ginger, coriander, soja. 1,9,10 | 16.00 |

DESSERTS

|                         |      |
|-------------------------|------|
| Cheese plate            | 8.00 |
| Chocolat fudge cake 1,3 | 8.00 |
| Red fruit Vacherin 3,7  | 8.00 |
| Gourmant coffe or tea   | 8.00 |

## NOS FORMULES

Pirouette 24.00

Starter + Main Course

ou

Main Course + Dessert

Guinguette 29.00

Starter

+ Main Course

+ Dessert

Pitchoun (menu enfant) 16.00

**Meat or Fish of the day,**  
Chips and Salad

+ ice cream

+ Sirup or fruit juice



Suitable for vegetariens