

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 thin slides of cured ham, olive spread, cheese slices, raw vegetables...	16.00
Our Cheesemaker platter 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

(V) Parsnip cream soup from the Fontanes gardens, chesnut & coconut cream, 8	9.00
Fish pâté, 3,4,7	12.00
Side green salad 7 €	

PLATS

Fish or Meat or the day, autumn vegetables & Baked potatoes 4	18.00
(V) Dahl of coral lentils, rice, carrots, butternut, peas & coconut milk	16.00

DESSERTS

Cheese plate, 7	8.00
Soft lemon cake 1,3	8.00
Deconstructed meringue ice cream cake with chestnut custard & roasted chestnuts 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

Allergens 1: Gluten, 2: Shellfish, 3: Eggs, 4: Fish, 5: Peanut, groundnut, 6: Soja, 7: Milk, 8: nuts 9: Celery 10: Mustard
11: Sesame, 12: Sulfuric anhydride & sulfites > 10mg/kg ou 10mg/l, 13: Lupine, 14: Molluscs