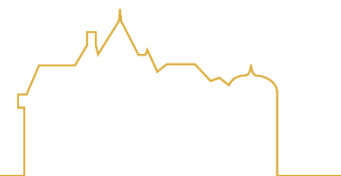


# Le Petit Bismarck



## APPETIZERS

Squash and feta cheese salad, squash seeds and hazelnut vinaigrette	13€
Avocado bruschetta, seabass carpaccio with citrus and pickled vegetables, young herbs	15€
Duck 'Tataki' in the spirit of a Bò Bún	19€
Roasted gambas, humus, chickpeas, 'socca' tuile and grilled bell peppers pesto ( <i>supp.</i> 3€)	20€
Today's special appetizer	15€

## ENTREES

Caramel pork cheek, sweet potatoes purée, peanut oil and crispy rice	21€
Linguini pasta and grilled squid, mild garlic cream and crispy chorizo	21€
Kalamata olives crusted cod, fennel confit and Choron sauce	23€
Charolais beef tartare 'au couteau', Niçois condiments, French fries and mixed greens	26€
Today's special entree	24€

## DESSERTS

Housemade yoghurt, granola and Chef's toppings	12€
Baked Alaska, black vanilla and coffee	13€
Citrus 'baba', artisanal lemon liquor, 'Timut' berries and lemon confit whipped cream	14€
Soufflé chocolate tartlet tossed with merlot salt, chocolat sorbet and cocoa nibs' tuile	15€
Today's special dessert	10€

Appetizer + Entree • 24€ / Entree + Dessert • 24€ / Appetizer + Entree + Dessert • 29€

All our meats are from France and EU

All our prices are nets