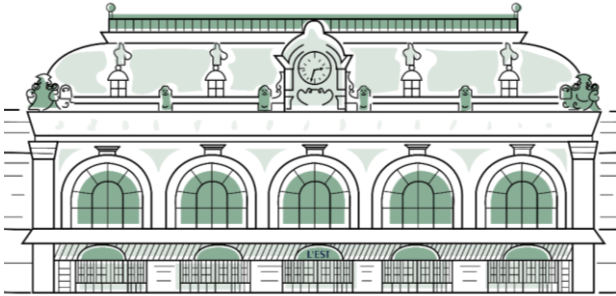


TO SHARE

L'EST Bourse



Crispy Prawns Sweet Chili sauce (3 pieces)	12.50
Feta Rolls, Fresh Mint Garlic cream (3 pieces)	11.00
Bellota Ham Matured 36 months, pan con tomate	26.00
Mezzes Plate Crispy prawns, feta rolls, Tarama Pita bread	23.00
Dill-Marinated Salmon Pizza Lemon cream, herring roe	21.00
Ham Pizza Stracciatella, arugula	19.50



STARTER

Cesar Salad Marinated prawns satay, Bread crumbs, Parmigiano Reggiano	19.50
Sea Bass Ceviche, Coconut Milk Mango, passion fruit, coriander	18.50
Duck « Foie Gras » Season Chutney, gingerbread <i>Jurançon wine glasse (12cl)</i>	24.00 9.00
Andalusian Tomato Gazpacho Feta, bread crumbs, Extra virgin olive oil	13.50
Dill-Marinated Salmon Lemon cream, toasted potatoes blinis	22.50
Vitello Tonnato Parmigiano Reggiano, Capers, arugula, bread crumbs	18.50
Heirloom Tomatoes, Creamy Burrata Balsamic glaze, basil, pesto	25.00

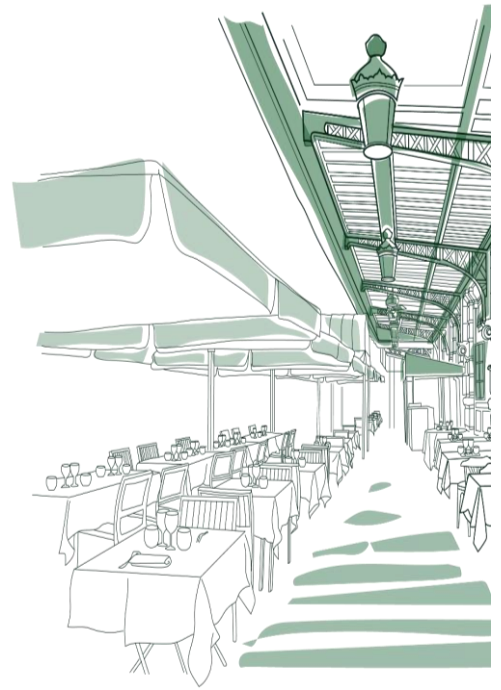
SIGNATURE DISH

Beef Filet Roasted Green bean, mashed potatoes, Green pepper sauce	38.00
Pike Quenelle, Lobster sauce Spinach, pilaf rice, tarragon	27.00
Veal Liver « À la Lyonnaise » Deglazed with aged wine vinegar, Mashed potatoes	31.00
Tuna Tartare « Thaï » French fries, green salad	29.00
Snacked Satay Gambas Rice, sweet pepper, fried egg, Lime	29.50

Our Chef is available to assist you with any dietary requirements or allergies. Information regarding allergens is available upon request. The origins of our meats are displayed at the entrance of the restaurant.

FISH

Salmon Tartare « Thaï » French fries, green salad	24.50
Red Mullet Cooked in Olive Oil Bulgur, limon confit, fresh herbs, Tomato coulis	28.00
Snacked Prawns Risotto « Carnaroli » Homardine sauce	31.00
Crispy Salmon « Bömlo » Rice, cashew nuts, coriander, lime, Thaï sauce	27.00
Grilled Octopus, Bellota Ham Sweet pepper coulis, basquaise piperade	36.00



PASTA

Ricotta and Pistachio Ravioli, Bresaola Arugula, extra virgin olive oil	22.00
Fresh Paccheris Pesto, Burrata Parmigiano Reggiano, pine nuts	19.50

MEAT

Duck Breast Tataki Rice, cashew nuts, coriander, lime, Thaï sauce	29.50
Grilled Flank Steak, Shallot Sauce French fries, green salad	29.50
Veal Chop Cooked in Butter Mashed potatoes, eggplant Parmigiana	41.00
Iberian Pork Pluma Basquaise piperade, sweet pepper coulis	32.50
Beef Tartare Egg yolk, oignons, pickles, capers French fries, green salad	24.50

KID MENU

*For our Young
gourmet*

Up To 8 years old

16.00

1 Drink
1 Dish
1 Dessert



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