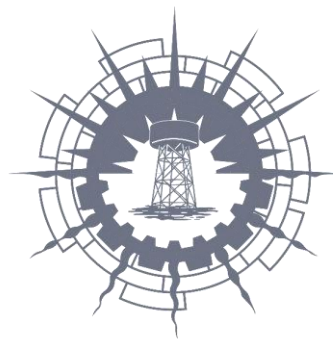




L'QUEST

Bouise



COLD STARTERS

Caesar Salad starter **15.50**
Romaine hearts, chicken, main course **19.50**
Parmesan, Caesar sauce, croutons

Japanese-Style Salmon **22.50**
Soy, sesame oil, sake, Thai salad

Exotic Tuna Tartare starter **18.50**
Mango, coco, sesame, main course **24.50**
Crunchy vegetables

« Cebo de Campo » Iberian Cured Ham **17.50**
Thinly sliced, cherry pickles,
White balsamic jelly

Eggplant Caviar with Fresh Herbs **12.00**
Cherry tomatoes confit with balsamic

Poched Egg, Vegetable Piperade **12.50**
Pesto Genovese



HOT STARTERS

West Indian Accras **15.50**
Green salad,
Tomato coulis with Espelette pepper

King Prawn Nems **24.50**
4 pieces, wheat leaf,
Crunchy vegetables, salad,
Fresh mint

Island Flavors Plate **19.00**
2 pieces of king prawn nems,
4 pieces of west indian accras

PASTA

Fettuccine, Lobster Cream **38.00**
Basil, dry tomatoes

Orecchiette, Broccoli Cream **22.00**
Stracciatella, Parmigiano Reggiano,
Pesto

The origins of the meats are displayed at the reception desk.

Our Chef is available in case of diet restrictions or allergy

Net prices in euros, including taxes and service. The establishment no longer accepts payment by cheque.

FISHES



Grilled Octopus Wok-cooked crunchy vegetables, coriander	36.00
Sea Bass Fillet Cooked in Virgin Olive Oil Artichokes and zucchini cooked in white wine, sun-dried tomatoes	27.50
Bømlo Salmon Glazed with Teriyaki Sauce Spring vegetables, mango-lemongrass sauce	27.00
Carnaroli Risotto with Beldi Lemon, King Prawns with Parsley and Garlic Shellfish juice	32.00

MEATS

Veal Milanese Vegetable confit	32.50
Lyon-Style Pan-Fried Veal Liver Mashed potatoes, greens beans	33.00
Angus Beef Flank Steak Creamy polenta « al verde » Shallot sauce	29.50
Iberian Pork Pluma Seasoned mashed potatoes, Vegetable-infused olive oil, mustard seeds	26.00
Roasted Local Farm Chicken « Valery Miéral » Morel cream, Pilaf rice	34.00
Beef Tartare 100% French Green salad, french fries	23.50
The Classic : Egg yolk, onions, gherkins, capers The Caesar : The classic pan-fried	

KIDS MENU

*For our young
guests*

Up to 8 years old

15.00 €

1 drink
1 main course
1 dessert



*Discover the kids menu details
by scanning the QR code on your table.*

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L'QUEST

Bouise

MENU GOURMAND

54.00 €

Island Flavors Plate

2 pieces of king prawn nems,
4 pieces of west indian accras

or

Marinated Salmon

Lemon cream, toasted bread

Sea Bass Fillet Cooked in Virgin Olive Oil

Artichokes and zucchini cooked in white wine,
Sun-dried tomatoes

or

Roasted Local Farm Chicken « Valery Miéral »

Morel cream, Pilaf rice

Extra Cheese 4.50 €

Half Saint-Marcellin « Mère Richard »

or

Matured Comté

Fresh Fruit Salad

Freshly cut fruits

or

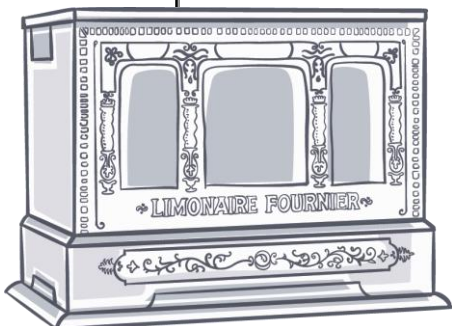
Traditional Rum Baba

Whipped cream, Havana rum

or

Chocolate Fondant

Custard



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