

# BIANCANEVE

*THE FRIENDS' TABLE,*

*WE EAT DELICIOUSLY, WE LAUGH, WE DANCE AND WE CELEBRATE.*



*@BIANCANEVE\_RESTAURANT*

# BIANCANEVE

## THE SPIRIT OF THE TIMES



### Organic eggs

Scrambled in the egg shell  
Poutargue **16**  
Black truffle **22** ✓  
Baeri caviar **28**

### Green beans and artichokes

Green beans and artichokes salad,  
anchovy and lemon juice sauce, roasted hazelnuts **24**

### Leeks ✓

Mimosa leeks with black truffle vinaigrette **26**

### Camembert ✓

PDO cheese, roasted with black truffle **28**

### Soup of the day

Recipe from our mountains, vegetables of the moment **18**

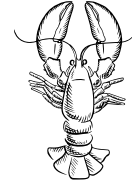


### Pâté en croûte

Poultry and foie gras **32**

### Foie gras

From South-West, "en terrine" and winter fruits marmelade **38**



### Tasting platter

6 organic shrimps, 6 oysters from Normandy N°3 **48**

### Grilled langoustines

Virgin sauce **52**

### Salmon

Smoked, from Scotland **24**

### Large shrimps

6 beautiful pieces to share **32**

### Signature oysters

6 oysters from Normandy N°3 **28**

### Caviars to share from Maison Kaviari

Aigrelette sauce, crusty buckwheat and blinis

Baeri caviar 30gr **140**

Osciètre Prestige Caviar 30gr **170**

## NOT TO BE MISSED



### Sole

Grilled, bone-in broth **85**

### Turbot

Whole roasted, seaweed butter - for 2 - **168**

### Tuna

Belly grilled back and forth with ponzu gel **44**

### Beef fillet

French fillet Rossini, truffled sauce **58**

### Poultry from Bresse

PDO, roasted with its juice - for 3 - **188**

### Timeless French cuisine

Suggestion by the Chef Romain Guyot **88**

### Lamb

Confit shoulder - for 2 - **82**

### Beef

Beef tartare served table side

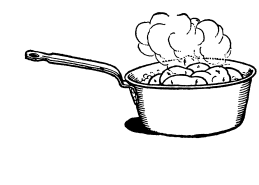
Classic **42**

With Baeri caviar **68**

### Butternut

Roasted, hazelnuts and bianchetto truffle **48**

## SIDES



### Purée

Plain **10**

Black truffle **22**

Baeri caviar **35**

**Green beans 12**

**Fresh spinach 12**

**Sautéed mushrooms 15**

**Pressed potato with truffle 27**



## TRADITIONAL SWEETS

**Chocolate mousse to share**

And toppings **38**

**Floating island**

And toppings **26**

All our dishes are "homemade", prepared on site from raw products.  
List of allergens available on request – Net prices in euros, taxes and service included – Origin of meat: France



✓ Vegetarian dish

✓ Vegan dish