



Le Bistrot



OPEN EVERYDAY FOR LUNCH UNTIL 2 p.m.

Le Bistrot de la Cave, run by Chef Benjamin Collombat, retains its friendly atmosphere while now serving a fresh regional cuisine inspired by classic French dishes. The menu includes a mix of new dishes, dishes to share, and the must-try pizzas with their seasonal toppings.



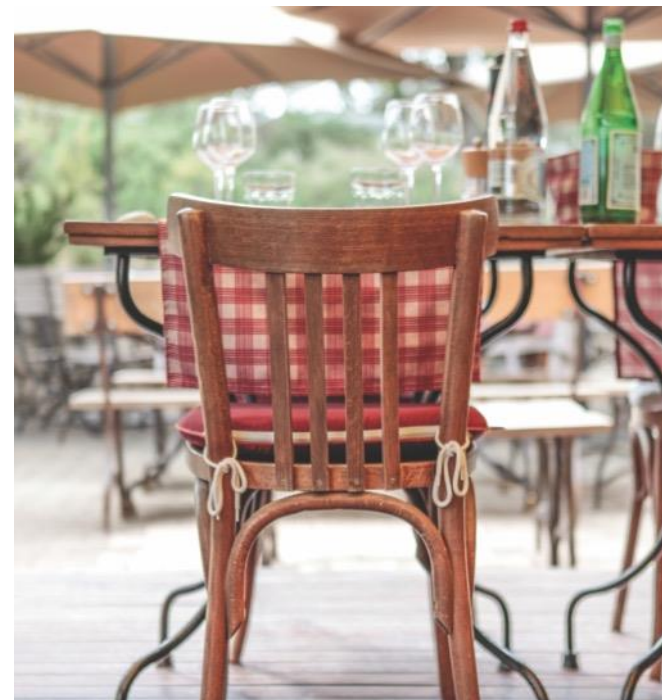


TERROIR FORMULA
assortment of delicatessen
and matured cheese
+ a glass of "Terres de Berne"
/ **24 €**

Le Bistrot

**PLATE OF ITALIAN
DELICATESSEN**
/ **16 €**

**PLATE OF RIPENED CHEESE
AT "CHÂTEAU DE BERNE"**
/ **12 €**



FORMULE DE LA SEMAINE

Starter - Dishe - Dessert
/ **33 €**

Starter - Dishe
or
Dishe - Dessert
/ **27 €**



STARTERS

KING PRAWN CAESAR SALAD with lettuce, croutons, home-made Caesar sauce and crispy bacon / **15 €**

GRILLED OCTOPUS TENTACLE with roasted tomato and basil sauce, balsamic vinegar and rocket salad* / **16 €**

ITALIAN SALAD with artichokes, confit tomatoes, speck, shaved parmesan and truffle oil vinaigrette / **15 €**

BURRATINA served on multi-colored tomato brunoise with Southern flavours / **15 €**

DISHES

SHELLED EUROPEAN BLUE LOBSTER served on a risotto of grilled vermicelli noodles / **39 €**

THE CHEF'S BURGER with a truffle bun, minced duck patty, foie gras, home-made BBQ sauce, grilled red onions and sweet and sour pickles / **25 €**

ASIAN-STYLE LACQUERED SALMON STEAK with wok-fried noodles and a wasabi-ginger espuma / **23 €**

"SIMMENTHAL" RIB-EYE STEAK with garlic and parsley butter, sauce of the day / **24 €**

VEAL FILET with grapefruit and rhubarb sauce / **24 €**

GRILLED TUNA STEAK with red-berry balsamic vinegar and lime zest / **24 €**





PIZZAS

ETOILE DE BERNE TRUFFEE Cream base, mozzarella, emmental, summer truffled ham, mushrooms, pesto / 17 €

5 CHEESES Tomato base, mozzarella, provolone, gorgonzola, pecorino, parmesan / 14 €

CARPACCIO Tomato base, mozzarella, spicy Soubressade, carpaccio, pecorino, rocket / 16 €

GOAT CHEESE Cream base, mozzarella, goat's cheese, pine nuts, rocket salad, apple and Espelette chili / 15 €

VEGETARIENNE Curry, cream and cauliflower base, mozzarella, grilled seasonal vegetables / 14 €

LA BURRATINA Tomato base, mozzarella, pesto, Burratina, rocket (supplement « Cullata » ham 3€) / 14 €



DESSERTS

PROFITEROLE WITH CARAMELIZED PECAN NUTS / 6 €

CHOCOLATE MOUSSE WITH PEANUT CHIPS / 6 €

CAKE OF THE DAY / 6 €

PAVLOVA WITH CITRUS FRUITS / 7 €

A SELECTION OF ARTISANAL ICE CREAM AND SORBET/ 2,50 €

Vanilla, chocolate, coffee, caramel, Raspberry, strawberry, lemon, coconut, passion fruit, pear, hazelnut