



Les entrées

Un, deux, trois, huîtres 189

Three oysters, three flavors. One oyster is served with raspberry vinegar and shallots, one with seaweed and sesame and one with tarragon granite.

[SU-LØ-SE-SK](#)

Tartare de boeuf au couteau et mayonnaise de truffe servi sur glace 199

Beef tartare cut by hand. The tartare is prepared and seasoned by the chefs with a truffle mayonnaise and a condiment made with shiso leaves, pickles, capers and red onions. Served on an ice cube. [SEN-SU-E-LØ](#)

Oeuf mollet et cœur aux algues. Coulis de tomate fumé 169

Mollet egg, hazelnut crust and runny green heart. Smoked tomato sauce and coriander. Flamed avocado and cucumber maki. [M-LØ-SU-H-E-HN-SE](#)

Bonbon de moules marinières et spaghetti de pommes de terre 179

Marinieres mussels as a little jelly cake (X3) and potato spaghetti. Ocean powder. [LØ-SU-SK](#)

Entrée du jour

Trust the kitchen team' s inspiration.

Les plats

- Vegetarian tajine** 359
Couscous, carrots, burnt eggplant, baby fennel, olives, preserved lemon, coriander, tomatoes, mint, cherry tomatoes, roasted sweet potatoes and spices. [LØ-SU-SEL-H](#)
- Mignon de cochon, jus d'ail noir et purée de carottes roties** 379
Pork tenderloin and black garlic sauce. Roasted carrots puree and fondant potatoes. Black bread tuiles and micro herbs. [M-SEL-SU-LØ-H](#)
- Raie aux câpres fumée, vierge de printemps et déclinaison de maïs** 369
Smoked pan-seared skate fish, grilled corn capers and cherry tomatoes relish. Pan-seared white and yellow corn. Smoked pop-corn. [M-LØ-F](#)
- Magret de canard, de Dakar à Beijing** 439
Marinated and roasted duck breast. Peanut crust and yuzu and soy sauce. Roasted sweet potato and burnt eggplant. Roasted carrots puree. [M-SU-LØ-SEL-SO-PE](#)
- Lorsque le cabillaud voit la vie en vert** 389
Roasted cod and tarragon crust. Ail des ours and pistachio pesto. Kefir milk, smoked eel and parsley risotto. Algeas tuiles, baby coriander. [F-LØ-NØ-H-M-SEL](#)
- B.B.B. (brisket beef bourguignon) en deux services** 419
Beef brisket cook as a bourguignon. Roasted carrots petals and potatoes millefeuilles. Vegetal mushrooms raviole. [M-LØ-SU-SEL-SEN](#)
- Suprême de poulet façon basquaise et tagliatelles à l'encre de seiche** 399
Chicken statler, basquaise sauce (tomato, olives, onion, paprika). Squid ink tagliatelles, trio of paprika sauce to create your own flavors. [LØ-SU-BL-H-E-M](#)
- Plat du jour**
Main course of the day, cooked by the kitchen team's inspiration.

Assiette de fromages 229
Assortiment of french cheeses, breads, salad and champagne dressing.
M-H-SU-SEN

Les desserts

Coeur coulant chocolat et fruits exotiques 159
Molten chocolate cake with mango sorbet, roasted pineapple, exotic fruit and sarasin crumble. M-H-E

Crème brûlée caramel, barbe à papa et pomme d'amour 169
Creme brulee flavored with salted caramel. Candied apple and cotton candy.
M-H-E

Trio de sorbet 149
Trio of homemade sorbet. Ask the flavors available to your waiter. M

Pomme de reinette et pomme d'api 149
Reinette apple cooked in vanilla syrup. Curry crumble, granny smith sorbet and fresh shot of selleri and golden apple. M-H

Brioche perdue, fruits rouges et température extrême 169
Brioche french toast, red fruits, coriander whipped cream, white chocolate crumble and frozen mint meringue. M-H-E

Cafe gourmand 179

-For the kids, everything on the menu is available at half portion.

-If you have any kind of allergy or special diet, please let your waiter know.

-Bread and butter are available on demand.

-L'ardoise Bistrot and all the team are wishing you an amazing moment with us and will work hard to please you.

Allergener

SU : Sulfitt, E : Egg, F : Fisk, SE : Sesame, SEL : Selleri, MN : Mandel,
CN : Cashewnøtt, B : Bygg, L : Lupin, H : Hvete (gluten), PE : Peanøtt, SEN : Sennep, HN : Hazelnøtt, M : Melk, SK :
Skalldyr, PN : Pinjekjerner, BL : Blotdyr, SO : Soya, LØ : Løk, NØ : Nøtter

