

LE BIZZAZ
BY STÉPHANE PITRÉ

Our cuisine is inspired by the craftsmanship of local artisans, fishermen, market gardeners, and farmers from the French countryside, who provide us with the finest seasonal ingredients, selected for their exceptional quality and dedication to their craft

Bread: Lalos Artisan Bakery – Paris
Paris Ham: French origin
Heirloom Tomatoes: Catherine Huitric – Guérande, France
Seafood: Tesson Coquillages – Normandy, France
Smoked Salmon & Octopus: Maison KAVIARI – Sustainably sourced
Beef: French origin – Boucherie La Sablière
Cheeses: Maison Lillo – Paris 16th

 **Vegan**
 **Sans gluten**
 **Sans Lactose**

STARTERS

BEETROOT & RED 21

BERRY GAZPACHO 🍷 🌱

Chilled purple beetroot gazpacho with blackberries, raspberries, aged balsamic vinegar, and pistachios.

26

SCOTTISH SMOKED SALMON

Thinly sliced Scottish smoked salmon, served with KAVIARI cultured cream and lemon.

26

CHARENTAIS MELON & SERRANO RESERVA HAM 🌱 🌱

Charentais melon served with delicately sliced Serrano Reserva cured ham

24

HEIRLOOM TOMATOES & BURRATA DI BUFALA 🍷 🌱

Marinated heirloom tomato carpaccio with kalamansi-infused olive oil, basil seeds, and creamy Burrata di Bufala

28

OCTOPUS CARPACCIO WITH COCONUT MILK & KAFFIR LIME 🌱

Octopus carpaccio marinated in coconut milk with kaffir lime, chili, and fresh cilantro leaves

26

ASIAN-INSPIRED CAESAR SALAD

Panko-crusted chicken breast, Caesar dressing with yuzu ponzu, avocado, and daikon radish

SIGNATURE

SMOKED SALMON & AVOCADO CLUB SANDWICH 28

Toasted sandwich bread with Scottish smoked salmon, watercress, thinly sliced avocado, and homemade French fries

CHICKEN CLUB SANDWICH 26

Toasted sandwich bread with chicken, tomato, egg, mayonnaise, and homemade French fries

BERRI'S BURGER 31

Grilled beef burger with Gravlax mayonnaise, melted Cheddar, pickled onions, and homemade French fries

SIGNATURE TRUFFLE CROQUE MONSIEUR OR MADAME 28

Toasted bread layered with Paris ham, Black Melanosporum truffle shavings, Comté Mornay sauce, and mixed baby greens.

Add a fried egg to make it a Croque Madame (+€3)

MAINS

200G CHAROLAIS BEEF TENDERLOIN 🍖 41

Grilled beeftenderloin, served with lime chimichurri and homemade French fries.

PROVENÇAL BEEF TARTARE 🍖 🍴 34

Hand-cut beef tartare with confit tomatoes, basil pesto, aged Cantal cheese shavings, and homemade French fries.

BLACK COD–STYLE SALMON FILLET 36

Salmon fillet prepared in the style of Black Cod, served with a wok of crisp vegetables and bean sprouts.

PENNE ALLA NAPOLETANA 🍝 🍴 24

Linguine with oregano-infused tomato sauce, Taggiasca olives, and fresh basil

DESSERTS

CHEESES FROM OUR REGIONS 16

A seasonal selection from our affineur's aging cellar

CHERRY CLAFOUTIS 15

Warm cherry clafoutis, served with nutmeg-infused vanilla ice cream.

BOURBON VANILLA CRÈME BRÛLÉE 🇺🇸 15

Classic vanilla crème brûlée with a delicately caramelized brown sugar crust.

70% GUANAJA GRAND CRU CHOCOLATE 16

Warm Guanaja 70% Grand Cru chocolate fondant cake with Bourbon vanilla ice cream.

SEASONAL FRESH FRUIT PLATE 🇺🇸 🇬🇧 14

Selection of freshly cut seasonal fruits

ICE CREAMS & SORBETS 5

Today's selection of our homemade ice creams and sorbets.

PER SCOOP

Net prices in euros.

all of our meats are sourced from the european union. Our fish comes from sustainable and responsibly managed french fisheries. If you have any food allergies or dietary restrictions, please let us know when placing your order.



Le BIZZAZ
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