EUROPEAN

PALYMA

BISTRO

Seasonal Menu

STARTER AND MAIN OR MAIN AND DESSERT 34

STARTER, MAIN AND DESSERT 43

Drink not included

STARTERS

TOMATO GAZPACHO Tomato tartare with basil

RARE CITRUS SEA BREAM TARTARE Avocado condiment and young shoots

TUNA TATAKI Creamy sweet potato and squid ink mayonnaise

BEETROOT GRAVELAX SALMON Spicy condiment

SMOKED BEEF CARPACCIO Parmesan shavings and Taggiasche olive

MAINS

RED MULLET FILLET CONFIT IN OIL Stewed fennel and anise broth

ROASTED SIRLOIN Green beans with shallots and meat jus

QUINOA WITH HERBS AND TAGGIASCHE OLIVES Crunchy vegetable salad

PEARLY COD FILLET Creamy zucchini with stuffed zucchini blossoms and beurre blanc sauce

SPATTLECOCKED YOUNG ROOSTER Fricassee of persillade new potatoes, supreme sauce

DESSERTS

DESSERTS FROM THE TROLLEY

To Share

BURGUNDY SNAILS
6 pieces: **8** / 12 pieces: **15**

ORGANIC MAYONNAISE EGGS, PICKLED VEGETABLES
3 half eggs: **5** / 6 half eggs: **9**

FINE DE CLAIRES PGI OLÉRON OYSTERS
6 pieces: **17** / 12 pieces: **32**

BRITTANY SARDINE FRITTERS, TOMATO MARMALADE
6 pieces: **12** / 12 pieces: **22**

Starters

MARBLED FOIE GRAS 18
Seasonal chutney and walnut bread toast

POULTRY PÂTÉ EN CROÛTE 13
Mushrooms and young mesclun shoots

FISH TERRINE WITH HERBS 13
Lobster condiment and red onion pickles

LEEKS VINAIGRETTE 11
Gribiche sauce

Salads

HEIRLOOM TOMATO SALAD 18
Burrata and pesto

MARINATED OCTOPUS SALAD 28
Pomegranate, avocado, mango and broad beans, lemon molasses vinaigrette

HEART OF ROMAINE LETTUCE 18
Caramelized almonds, aged PDO Comté and lemon olive oil

CAESAR SALAD WITH CHICKEN OR SMOKED SALMON 24
Caesar dressing, 12 months-aged mature Parmigiano Reggiano, anchovies

Mains

COQUILLETTE WITH TRUFFLE 26
12 months mature Parmigiano Reggiano and French ham

ROASTED SEA BASS FILLET 42
Provencal tian

BUTCHER'S CUT 400G 49
French fries, Béarnaise sauce

BRAISED BEEF 32
Mashed potatoes with Charentais butter, meat jus

HAND-CUT BEEF TARTARE 28
French fries or salad, cocktail sauce

VEAL BLANQUETTE 27
Pilaf rice

CHEESE BURGER 25
Beef or breaded farm-raised chicken thigh, reblochon, onion confit, French fries or salad

EXTRA SAUCE 3
Béarnaise, pepper, Périgueux or meat jus

EXTRA GARNISH 8
Mashed potatoes, French fries, romaine lettuce, wilted spinach, vegetable fricassee

Desserts

DESSERT FROM THE TROLLEY 12
A selection of daily pastries

PROFITEROLE 9
Vanilla ice-cream

MADAGASCAR VANILLA MILLE-FEUILLE 11
Opalys ganache

CHOCOLATE FONDANT 9
Earl grey sauce

VANILLA FLAN 10
Pecan praline

CARAMEL ICE-CREAM BAR 9
Vanilla and peanuts

HAND-CRAFTED ICE-CREAM AND SORBET SELECTION 9
Choice of 3 scoops, crumble and meringue

CHEESE PLATE 14

EUROPEAN BISTRO

All our food is home-made and prepared in a kitchen where nuts, gluten & other allergens are present. Our menu description does not include all ingredients - if you have a food allergy, please let us know before ordering. Full allergens information is available.
All prices include VAT at the current rate, service included.
Poultry and meat from EU. Fish from sustainable fishing. Vegetarian

Daily Special

MONDAY TO FRIDAY

From 12.00 PM to 2.30 PM

Excluding public holidays

MAIN

20

STARTER AND MAIN OR MAIN AND DESSERT

28

STARTER, MAIN AND DESSERT

32

Drink not included

EUROPEAN BISTRO

Wines

RED WINES 15 cl / 75 cl

SANCERRE 2023
Domaine de la Mangellerie, Loire
10 / 45

BROUILLY 2024
Château du Bluizard, Beaujolais
6 / 26

MENTOU SALON 2023
Domaine du Loriot, Loire
8 / 34

CHEVALIER DE LAGRÉZETTES 2019
Second vin du Château Lagrézettes, Cahors
9 / 40

CHOREY-LES-BEAUNE 2022
Domaine George Roy, Bourgogne
- / 75

GIVRY 2023
Domaine de la Fierte, Bourgogne
- / 85

CHÂTEAU HAUT VIGNOBLE SEGUIN 2018
Second vin du Château Beau-Site, Bordeaux
- / 60

CHEMINS LA CROIX DU CASSE 2023
Second vin du Château La Croix du Casse, Bordeaux
- / 90

SOUVIOU ROUGE 2022
Côtes de Provence
- / 50

ROSÉ WINES 15 cl / 75 cl

PROMISE 2023
Côtes de Provence AOP Grenache
6 / 26

MINUTY CUVÉE PRESTIGE
Côtes de Provence AOP Grenache
10 / 38

SOUVIOU ROSÉ
Côtes de Provence
9 / 34

WHITE WINES 15 cl / 75 cl

LA CIBOISE 2025
Domaine Chapoutier, Vallée du Rhône
6 / 26

SANCERRE 2023
Domaine de La Mangellerie, Loire
10 / 45

CHABLIS 2022
Domaine Biot, Bourgogne
11 / 50

BELLERUCHE 2025
Domaine Chapoutier, Vallée du Rhône
8 / 34

LA MISSION MONOPOLE 2023
Domaine Devillard, Bourgogne
- / 100

INVITAR 2022
Domaine Chapoutier, Vallée du Rhône
- / 90

PETITE MERVEILLE 2025
Domaine Alain Dominique Perrin, Cahors
- / 36

LES DEUX CAILLOUX 2025
Maison Fournier, Loire
- / 65

SOUVIOU BLANC 2024
Côtes de Provence
- / 40

VENUS N°7 2024
Château Haut Marrin
6 / 26

PITCHER WINES 25 cl / 50 cl

MUSCADET SÈVRE ET MAINE SUR LE CORMERAIS BRANGER
AOP Muscadet white wine
10 / 20

CHÂTEAU BARBANSON
Red wine AOP Bordeaux
10 / 20

Champagne & Prosecco

15 cl / 75 cl

RICCADONNA PROSECCO D.O.C. EXTRA DRY
10 / 47
CHAMPAGNE IRROY EXTRA BRUT
17 / 80
CHAMPAGNE TAITTINGER BRUT
90
CHAMPAGNE TAITTINGER ROSÉ CUVÉE PRESTIGE BRUT
120

Soft & Organic Juice

COCA-COLA, COCA-COLA LIGHT, COCA-COLA O 33 cl
5
SPRITE 33 cl
5
FUZE TEA PEACH, ORANGINA 25 cl
5
GINGER ALE, GINGER BEER 20 cl
6

ORANGE, APPLE 25 cl
9
RED FRUITS COCKTAIL 25 cl
9
PINEAPPLE 25 cl
10

Cocktail & Mocktail

COCKTAIL

NEGRONI 9cl
Martini Red, Campari, Beefeater gin
14
APEROL SPRITZ 14cl
Aperol, sparkling water, Riccadonna Prosecco D.O.C. Extra Dry
14
MOJITO 14cl
Mint, lime, cane syrup, Plantation Three Stars rum, sparkling water, Angostura
14
BLOODY MARY 14cl
Worcester Sauce , celery salt, Tabasco, lemon juice, Absolut vodka, organic tomato juice by Marcel Bio, pepper
14
COSMOPOLITAN 10cl
Fresh lime juice, Cointreau, cranberry juice, Absolut vodka
14

MOCKTAIL

VIRGIN PINA COLADA 14cl
Pineapple juice and coconut cream
13
FRUITS COCKTAIL 14cl
Seasonal fruits
13
VIRGIN MOJITO 14cl
Mint, cane sugar, fresh lime juice, soda water
13
SIGNATURE MOCKTAIL 14cl
Mocktail of the month
13

Mocktail and Cocktail menu available on request

Bottled Beer

CARLSBERG 33 cl
8
LA PARISIENNE ORGANIC PALE ALE 33 cl
10
LA PARISIENNE ORGANIC IPA 33 cl
10

CORONA 33 cl
8
1664 0.0% (alcohol free) 33 cl
8

Water & Hot Drink

EVIAN 33 cl
5
EVIAN 75 cl
8
BADOIT RED 33 cl
5
BADOIT GREEN 75 cl
8
PERRIER 33 cl
5

ESPRESSO, LUNGO, AMERICANO
4
DOUBLE ESPRESSO, CAPPUCCINO
6
HOT CHOCOLATE
7
TEA
English Breakfast, Earl Grey, Darjeeling, Camomile, Verbena-Mint, Pure Green
6

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Vintages may change upon availability.

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