

## STARTERS

### AS A STARTER OR TO SHARE

#### OYSTERS !

SELECTION OF THE MOMENT  
SERVED ON ICE WITH LEMON AND MIGNONETTE

DEMI-DOUZAIN 21,00 | DOUZAIN 39,00

#### ANTIPASTI BOARD

FINE CHARCUTERIES, CACCIOCVALLO CHEESE,  
MARINATED VEGETABLES, OLIVES ET CROÛTONS 26,00

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#### <<ROMEO>> COLD SOUP

CUCUMBER, YOGURT, ROASTED ALMONDS, FRESH DILL 12,00

**ANDALOU GASPACHO**, KALAMATA OLIVES, FETA CHEESE 14,00

#### ROMAINE SALAD WITH PARMESAN,

CREAMY VINAIGRETTE, ANCHOVIES, GARLIC CROÛTONS, BACON, POACHED EGG 17,00

#### ENDIVE AND ROASTED PEAR SALAD WITH ABBAYE SMOKED BLUE CHEESE

SPINACH, NUTS AND BOURBON VANILLA VINAIGRETTE 18,00

#### CAPRESE SALAD, BUFFALO MOZZARELLA

VINE AGED TOMATOES, FRESH HERB VINAIGRETTE, ARUGULA AND BALSAMIC 19,00

½ **SALMON TARTARE**, CLASSIC or LEMON, YOGURT, SPANISH CAVIAR AND FRESH DILL 18,50

#### FRIED CALAMARI WITH GRANA PADANO

SPICED TOMATO SAUCE, LIME AND CORIANDER MAYONNAISE 18,75

**GRILLED OCTOPUS**, TOMATO AND OLIVE SALAD, OREGANO VINAIGRETTE 22,50

½ **CLASSIC BEEF TARTARE** 18,50

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### SIDE ORDERS

FINE GREEN BEANS 9,00 | CELERY ROOT REMOULADE 9,50 | ARUGULA VINAIGRETTE 8,00

GREEN SALAD 6,00 | WILD MUSHROOMS 10,00 | FRIES 8,00

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## MAIN COURSES

**SALMON TARTARE**

GREEN SALAD OR FRIES 32,00

- CLASSIC SALMON OR
- SALMON WITH LEMON, YOGURT, SPANISH CAVIAR AND DILL OR
- CLASSIC BEEF

**NIÇOISE SALAD WITH OLIVE OIL SALMON CONFIT**

FINGERLING POTATOES, GREEN BEANS, HARD BOILED EGG, ANCHOVIES AND OLIVES 32,00

**MUSSELS FROM PRINCE-EDWARD-ISLAND, SALAD OR FRIES 27,50**

"À LA MARINIÈRE" OR LEEK AND OLD CHEDDAR BROTH

**PAN FRIED SEA BASS, BEURE NOISSETTE**

SQUASH AND GOAT CHEESE MOUSSELINE, BEETS AND GREEN BEANS 36,00

**BERNARD STYLE COD FISH'N CHIPS**

CRISPY BEER BATTER, RÉMOULADE AND TARTAR SAUCE 28,00

**ROASTED SCALLOPS, LEMON AND TRUFFLE SAUCE**

CELERIAC MOUSSELINE, JULIENNE VEGETABLES, "POMMES PAILLES" 39,50

**SHRIMP SPAGHETTI WITH GARLIC FLOWER,**

TOMATO SAUCE WITH WHITE WINE, PANCETTA, PINE NUTS AND ARUGULA 30,00

**LINGUINI WITH ASPARAGUS, LEMON ZEST AND OLIVE OIL**

CHERRY TOMATOES, ROASTED GARLIC AND SEARED ARMILLARIA MUSHROOMS VEGAN 26,00

**VEAL RAVIOLI, PORTO CREAM SAUCE,**

WILD MUSHROOMS, VEAL STOCK AND PARMESAN 30,00

**VEGETARIAN BERNARD BURGER – CHICKPEA AND ROASTED VEGETABLE PATTY-**

ALMOND AND PISTACHIO PESTO, MINT YOGURT 26,00

**BERNARD LAMB BURGER, CARAMELIZED ONIONS, ARUGULA,**

PISTACHIO AND ALMOND PESTO, MINT YOGURT, GREEN SALAD OR FRIES 29,00

**DUCK CONFIT**

ROASTED POTATOES, ARUGULA SALAD AND TRUFFLED VINAIGRETTE 29,75

**GRILLED ANGUS BEEF HANGER STEAK,**

WHITE WINE, SHALLOT AND THYME SAUCE, FRIES 35,00