



# BIANCANEVE

*LA TABLE DES AMIS,*

*ON MANGE BIEN, ON RIT, ON DANSE ET ON FAIT LA FÊTE.*

# BIANCANEVE

## THE SPIRIT OF THE TIMES



### Organic eggs Mimosa 12

Scrambled in the egg shell  
Boutargue 16  
Black truffle 22  
Oscietre caviar 18

### Roman

"Caesar Caviar" style Roman salad  
Poultry 36  
Shrimps 42

### Green beans and artichokes

Green beans and artichokes salad with roasted hazelnuts 24

### Leeks

Leeks vinaigrette, black truffle juice 26

### Snails from Savoie

Ready to eat, sabayon persillade 18

### Mozzarella di Bufala

Beet and savory 24

### Camembert

PDO cheese, roasted with Périgord black truffle 28

### Soup of the day

Recipe from our mountains, vegetables of the moment 18



### Tasting platter

6 organic shrimps, 6 oysters "Tarbouriech" n°4 - Bouzigues 48

### Royal platter

1 blue lobster, 6 langoustines, 12 organic shrimps  
12 oysters "Tarbouriech" n°4 - Bouzigues 168

### Salmon

Smoked, from Scotland 24

### Shrimps carpaccio

Sea currants and Java pepper 26

### Large shrimps

6 beautiful pieces to share 32

### Signature oysters

6 oysters "Tarbouriech" - n°4 - Bouzigues 24  
6 oysters "Pousse de claire" - n°3 - Marennes 26  
6 oysters "Perle Blanche Spéciale" - n°3 - Utah Beach 28

### French caviars to share

Aigrelette sauce, crusty buckwheat and blinis

Imperial from Sologne	Oscietre from Sologne
30gr 140	30gr 170
50gr 225	50gr 265
100gr 450	100gr 530

### Pâté en croûte

Poultry and foie gras 32

### Foie gras

From South-West, a beautiful terrine and winter fruits marmelade 38

## NOT TO BE MISSED



### Sole

Grilled, bone-in juice 69

### Turbot

Whole roasted, seaweed butter - for 2 - 168

### Sea bass

Crusted, acidulated virgin sauce - for 2 - 148

### Tuna

Belly steak grilled back and forth, ponzu gel 44

### Beef fillet

French fillet Rossini, truffled sauce 58

### Bresse poultry

PDO, roasted, cooking juice - for 3 - 188

### Timeless French cuisine

Suggestion of the Chef Romain Guyot 88

### Milk-fed lamb

Confit shoulder - for 2 - 78

### Beef

Tartare before your eyes

Classic 42

With Imperial caviar from Sologne 68

### Butternut

Roasted, hazelnuts and Alba white truffle 48

### Onion

Au gratin, Périgord black truffle broth 32

## SIDES



### Purée

Plain 10

Périgord black truffle 22

Oscietre caviar 35

Veggie stuffed cabbage 15

Green beans 12

Fresh spinach 12

Sautéed mushrooms 15

Gratin Dauphinois 25

- to share -

Sucrine salad 12



## OUR CHEESES FROM SAVOIE

### ...AND BEYOND

The trolley 25



## SWEETNESSES

Chocolate mousse to share

And toppings 38

Crème caramel

Fall back into childhood 22

Floating island

And toppings 26

Tribute to French Pastry

On the Chef's Choice, to share 28

Selection of frosted fruits

High-class French ice cream

All our dishes are "homemade", prepared on site from raw products.

List of allergens available on request - Net prices in euros, taxes and service included - Origin of meat: France