

BIANCANEVE

*THE FRIENDS' TABLE,
WE EAT DELICIOUSLY, WE LAUGH, WE DANCE AND WE CELEBRATE.*



@BIANCANEVE_RESTAURANT

BIANCANEVE

THE SPIRIT OF THE TIMES



Organic eggs

Scrambled in the egg shell

Poutargue **16**

Black truffle **22** ✓

Baeri caviar **28**

Green beans and artichokes

Green beans and artichokes salad,
anchovy and lemon juice sauce, roasted hazelnuts **24**

Leeks ✓

Mimosa leeks with black truffle vinaigrette **26**

Mozzarella di Bufala ✓

Beets and savory **24**

Camembert ✓

PDO cheese, roasted with black truffle **28**

Soup of the day

Recipe from our mountains, vegetables of the moment **18**

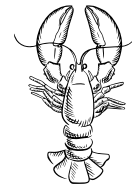


Pâté en croûte

Poultry and foie gras **32**

Foie gras

From South-West, "en terrine" and winter fruits marmelade **38**



Tasting platter

6 organic shrimps, 6 oysters from Bouzigues N°3 **48**

Royal platter

1 blue lobster , 6 langoustines, 12 organic shrimps
12 oysters from Bouzigues N°3 **168**

Salmon

Smoked, from Scotland **24**

Large shrimp

6 beautiful pieces to share **32**

Signature oysters

6 oysters from Bouzigues N°3 **24**

6 oysters from Brittany N°4 **26**

6 oysters from Normandy N°4 **28**

Caviars to share from Maison Kaviari

Aigrelette sauce, crusty buckwheat and blinis

Baeri caviar 30gr **140**

Osciètre Prestige Caviar 30gr **170**

NOT TO BE MISSED



Sole

Grilled, bone-in broth **85**

Turbot

Whole roasted, seaweed butter - for 2 - **168**

Sea bass

Crusted with acidulated virgin sauce - for 2 - **148**

Tuna

Belly grilled back and forth with ponzu gel **44**

Beef fillet

French fillet Rossini, truffled sauce **58**

Poultry from Bresse

PDO, roasted with its juice - for 3 - **188**

Timeless French cuisine

Suggestion by the Chef Romain Guyot **88**

Lamb

Confit shoulder - for 2 - **82**

Beef

Beef tartare served table side

Classic **42**

With Baeri caviar **68**

Butternut

Roasted, hazelnuts and Alba white truffle **48**

SIDES



Purée

Plain **10**

Black truffle **22**

Baeri caviar **35**

Fresh spinach **12**

Sautéed mushrooms **15**

Gratin Dauphinois **25**

- to share -

Green beans **12**



OUR CHEESES FROM SAVOIE

...AND BEYOND

The trolley **28**



TRADITIONAL SWEETS

Chocolate mousse to share

And toppings **38**

Crème caramel

Fall back into childhood **22**

Floating island

And toppings **26**

Tribute to French Pastry

Suggestion of the Chef, to share **28**

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

✓ Vegetarian dish

✓ Vegan dish