



Menu du BenCham

"Dis-moi ce que tu manges et je te dirai qui tu es"

Starter – Entrée

Peasant «Bigourdane» soup. Cabbage, white beans, carrots, potatoes, bacon and duck «confit».

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Smoked salmon. Swedish crab pana cotta. Salmon mousse. Blinis and mini puffs.

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Beef carpaccio. Focaccia. (marinated thin slices of raw beef with olive oil and lemon)

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Humus and babajanouj. Tomatoes, green pepper and onion salad. Black olives and mashed olives.

Red and yellow pepper, eggplant and zucchini marinated in olive oil.

Roasted cherry tomatoes.

Main Course – Plat Principal

Argentine Rib-eye beef French fries, salad, French Dijon mustard or black pepper sauce

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French Confit style duck leg. Dried bacon. Pan-fried mushrooms. Roasted garlic. Dried tomato

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Traditional French « Coq au vin ». Chicken cooked in red wine. Boiled potatoes or steamed rice

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Sea bass filet cooked with low temperature, poached, or pan-fried. White wine sauce with clams and shallots. Polenta and spinach.

Dessert

«Tatin» French style apple tart, fresh cream and Torrone ice cream.

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Roasted bananas in their peel.

Rum, honey, dried raisins and orange peel sauce.

Chocolate Bacio ice cream.

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Strawberry and blueberry ice cream. Strawberry sauce.

Red fruits, fresh strawberry treat and whipped cream.

White chocolate and caramel biscuit.

Wines & Beers - Les Vins & Les Bières

Barremont Chardonnay, Languedoc

Chateau Haut Mont Saint Pey, Cabernet Sauvignon, Bordeaux

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Beer on tap - La bière en fût: Tiger Beer

