



RESTAURANT
LE BISTROT DE L'OASIS
COLLECTION BARBOSSI

"BISTROT TO GO"

From Tuesday 12 pm to Sunday 1pm

Please order 2h before collect

Homemade roasted organic free-range
poultry for 4 people.
4 side dishes & 2 sauces

52 €

SIDE DISHES

Potato mousselin
Ratatouille from Nice
Gnocchetti Sardi
Coleslaw
Pilau rice with herbs

SAUCES

Barbecue sauce
Meat jusce
Basil mayonnaise
Provençal juice
Fromage blanc with herbs

DRINKS

On Bistrot menu

Selection of wine by Pascal Paulze, Oasis sommelier





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Sea bream ceviche, ponzu and soy condiment	18 euros
Trout in gravelax, whipped cream with citrus	16 euros
Tielles from Sètes	22 euros
Mushroom and truffle croque, homemade sliced bread	21 euros
Fougasse with virgin olive oil and black olives tapenade	10 euros
Lamb from the Adrets wrap, pickles of vegetables	18 euros
Seared Mediterranean tuna in a salad basil mayonnaise and young sprouts	17 euros

DELICATESSEN

11 euros

- Fresh fruits palette
- Nectar of fresh strawberry, white chocolate cream and homemade shortbread biscuit
- Rice pudding, shard of chocolate and hazelnuts from Piemont

" To savour everywhere !"

We make our pontoon available for your boat pick-up.



LE BISTROT DE L'OASIS

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