



LE BISTROT DE L'OASIS

COLLECTION BARBOSSI

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According to the decree that went into effect on July 17, 2014, "homemade" dishes are made on site from raw products.
At the Bistrot de L'Oasis, all our dishes are "home-made".

Origin of breeding and slaughter of our meat: Beef: France, Duck: France, Poultry: France, Pork: France, Lamb: France.

Prices include service and taxes.

TO SHARE

TAPAS



TARAMA & CROUSTISSIAN®

Maison Petrossian, excellence since 1920

16 €

FRITTO MISTO

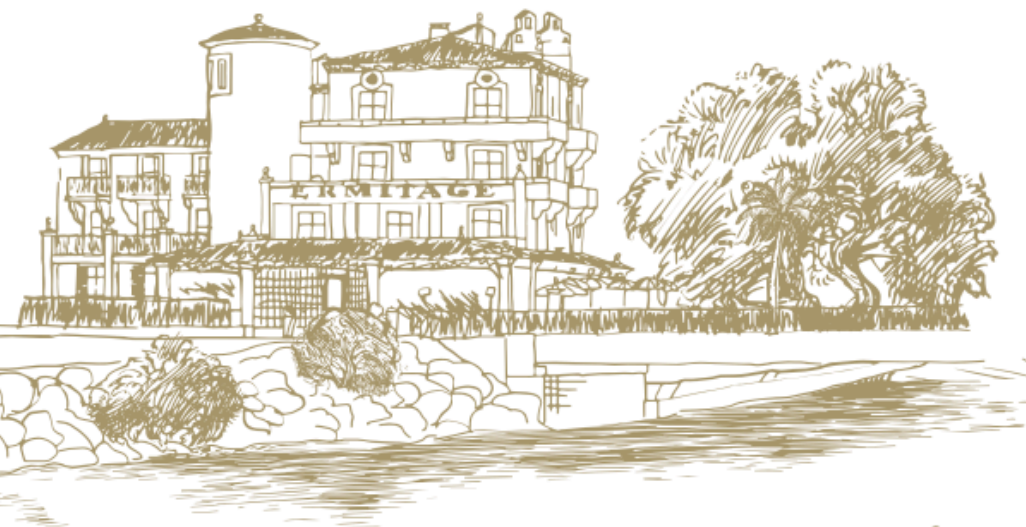
selection of fish from the market,
homemade tartar sauce

21 €

VARIATION OF BRUSCHETTAS

inspired by the chef

16 €



STARTERS

OF THE BISTROT

NIÇOISE SALAD

& tuna tataki

SMALL – 18 €

LARGE – 26 €

GREEK SALAD



cucumber, tomatoes, bell pepper variations, onion pickles, black olives,
feta cheese, oregano

16 €

ORGANIC PERFECT EGG



stuffed artichoke à la barigoule, mushroom duxelle,
bread croutons, parmesan sauce

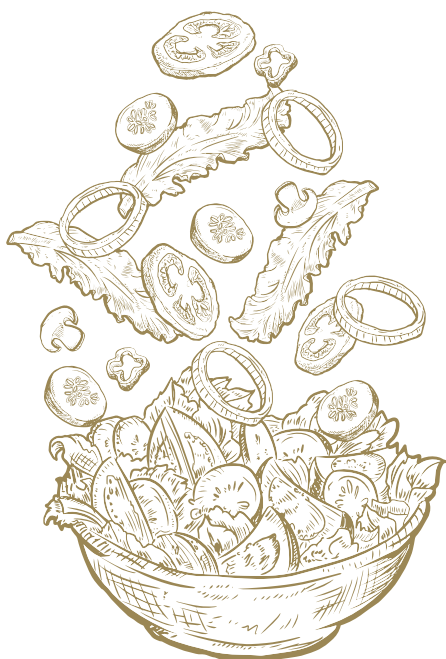
18 €

HAND-CUT BEEF TARTAR

seasoned by chef, french fries

120 G – 20 €

180 G – 30 €



MAIN COURSES

OF THE BISTROT

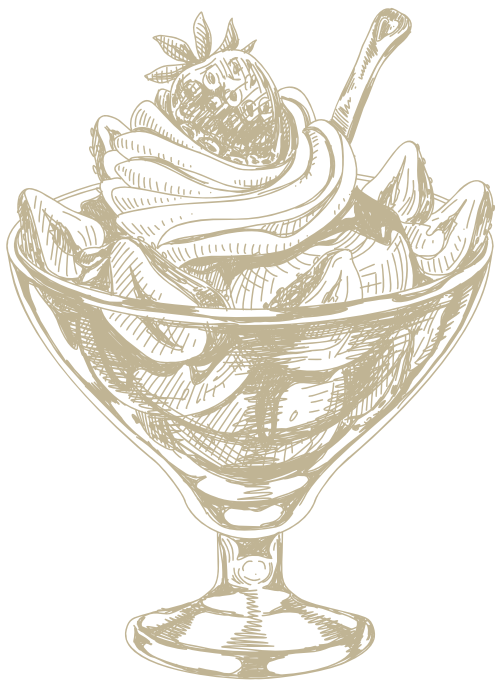
HOMEMADE RIPIENE TAGLIATELLE 	26 €
ricotta, spinach & thyme butter	
CREAMY ACQUERELLO RISOTTO 	26 €
zucchini, zucchini flowers, pecorino romano	
COD BACKBONE	30 €
white asparagus, hollandaise sauce	
AUTHENTIC BOUILLABAISSE	PER PERSON – 32 €
for two persons	
MILANESE BREADED VEAL CHOP	42 €
arugula salad, datterino tomato, parmesan shavings	
BISTROT'S BURGER (250 g)	29 €
French beef, salad, caramelized onions, tomato, comté cheese, homemade bbq sauce, french fries	
GRILLED FRENCH BEEF FILLET	38 €
vegetables, gratin dauphinois, meat jus	
WILD SEABASS EN CROÛTE 	PER PERSON – 38 €
stuffed with spinach, shellfish, vegetables, hollandaise sauce	
On order only 24h in advance for 2 persons 1kg to 1,2kg depending on the catch	



THE DESSERTS

OF THE BISTROT

CHEESE PLATTER fromager's trilogy, fig compote	14 €
TRADITIONAL TIRAMISU Amaretto biscuit	12 €
CHOCOLATE MOUSSE 80% berries soup, crumble	12 €
SEASONNAL FRUIT PIE	13 €
ICE CREAMS AND SORBETS (3 scoops) Artisanal production	9 €



MENU

OF THE BISTROT

48 €

ORGANIC PERFECT EGG

stuffed artichoke à la barigoule, mushroom duxelle,
bread croutons, parmesan sauce

CREAMY ACQUERELLO RISOTTO

zucchini, zucchini flowers, pecorino romano

or

COD BACKBONE

white asparagus, hollandaise sauce

TRADITIONAL TIRAMISU

Amaretto biscuit

or

CHOCOLATE MOUSSE 80%

berries soup, crumble