

# Suggestions of the Day

BISTRO D'EDOUARD - PLACE DES SAISONS

- Every day, we offer you new "Homemade" dishes  
developed by our Chef and his brigade -

## ENTRIES



- Mayonnaise egg- Pomegranate & Cherry Tomatoes| €8**  
**White asparagus of the Landes- Fresh Herb Vinaigrette Sauce| €15**  
**GRAVLAX SALMON- Light herbs cream| 14 €**  
**PLATE of COPPA & MORTADELLA DOP- Isigny semi-salted butter| €10**

## SUGGESTIONS OF THE DAY BELOW



- NORMAN BEEF ENTRECÔTE- Béarnaise Sauce, Homemade Fries & Green Salad | 34€**  
**EDOUARD-STYLE TUNA TARTAR- With Asian Scents & Crunchy Vegetables | 26€**  
**TOMAHAWK PORK ROP- Cooked at Low Temperature, Oyster Mushrooms & Meat Juice,  
Homemade Mashed Potatoes | €24**  
**ROASTED SALMON BACK- White Butter and Basmati Rice | 26€**  
**ITALIAN SALAD- Coppa IGP, Mortadella & Mozzarella DOP, Ricotta Stuffed Peppers,  
Balsamic Cream and Green Salad | 24€**  
**Aubrac beef carpaccio- Italian style, Homemade Fries & Homemade Salad | 24€**  
**PENNE with PESTO CREAM- & Parmesan shavings | 19.5€**

## ÉDOUARD'S HOUSE BURGER



- BLACK ANGUS BURGER| €24**  
*Bun's Brioche, Black Angus Chopped Steak, Cream of Cheese,  
Cherry Tomatoes, Crispy Onions, Homemade Fries and Green Salad*

## HOMEMADE DESSERTS



- GOURMET COFFEE or TEA- "Assortment of Sweets" | €12**  
**HOMEMADE FRESH FRUIT SALAD - Raspberry sorbet | 9.5€**  
**ICED NOUGAT- From our Artisan "Glacier Des Alpes" & Its Coulis | 9€5**  
**Mili-Mélo red fruits- Mascarpone ice cream | 12€**  
**SOFT CHOCOLATE & CARAMEL HEART- Salted Butter Caramel Ice Cream | 10€**



COMPLETE MAP  
WINES

### CURRENT WINES

	16 cl glass	50 cl pitcher	Btl 75 cl
<b>Burgundy Côtes Chalonaise (white)</b> <i>Chardonnay, Millebuis 2022</i>	9.00 €	€28.00	€42
<b>Côteaux d'Aix en Provence (rosé)</b> <i>AOP, Saint-Julien-Les-Vignes 2023</i>	€8.50 ea	€26.50	40 €
<b>Pinot Noir( Red )</b> <i>AOP, Pays d'Oc, Altugnac 2024</i>	€ 7.50	€ 23.00	35 €

## TO SHARE



### IBERIAN ASSORTMENT "Sausage, Serrano Ham, Lomo, Chorizo" | €22

*Toasts of Poilâne Bread with butter and crushed cherry tomatoes*

### BISTRO "COMPOSED" BOARD | €28

*Iberian charcuterie, mature cheeses, pickles, butter & breads*

## AOP CHEESES



Served with green salad with walnuts and grapes

### THE CHEESE PART | €4.9

### SELECTION OF 4 RIPE AOP CHEESES | €14

*Saint-Nectaire, Comté 12 months, Tomme de Brebis, Tomme de Savoie*

## GOURMET SALADS



### CAESAR REVISITED | €20

*Crispy Chicken, Croutons, Hard-boiled Egg, Parmesan, Romaine Salad, Tomato, Caesar Sauce*

### OCEANE | €22.50

*Large Peeled Shrimp, Gravlax Salmon, Avocado, Salad, Tomato, Lemon Sauce*

### HEALTHY | €19.50

*Fresh Goat Cheese, Chicken Breast, Cucumber, Avocado, Salad, Tomato, Carrots, Vinaigrette Sauce*

### SHEPHERDESS | €21

*Serrano ham, roasted farmer's goat cheese, grapes, nuts, tomatoes, cantal, blue,  
Organic Olive Oil & Balsamic Vinegar*

### EXOTIC POKÉ | €22.50

*Basmati Rice, Roasted Pineapple, Pomegranate Seeds, Avocado, Salmon Tataki, Pad Thai Sesame  
Sauce*

## MINERAL WATERS (75cl)



**ABATILLES 75cl "The Flat or the Sparkling" | €7.90**

**ABATILLES 33cl "The Flat or the Sparkling" | €5.00**

*Source Sainte-Anne d'Arcachon*



- **AFTERWORK from 5 p.m. to 10 p.m. Monday to Thursday** -

- 50 cl beers at 8€ -

- All the Cocktails at 8€ Excluding Creation Cocktails -

- Glass of champagne of the moment at 10€ -

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1 bottle of wine or champagne purchased = 1 toast of your choice FREE!

Open Monday to Thursday from 9 a.m. to 11 p.m. and Friday until 3 p.m.

For your table reservations or privatization requests  
Find us on [www.bistroedouard.com](http://www.bistroedouard.com)

Net prices in euros, taxes and services included. November 2023 edition. Our beef is of French origin, European Union.

The "homemade" dishes are prepared on site using raw products.

Allergenic products: consult the information available at the entrance to the restaurant or on request at the cash register.