



LES GRANDS PLAISIRS

COULD BE ADDED TO ANY OF THE MENUS.
PLEASE ASK YOUR WAITER FOR RECOMMENDATIONS.

LE CAVIAR

\$700

50 GRAMS OF BAERI CAVIAR.

LA COTE DE BOEUF

\$1,500

FOR TWO TO THREE PEOPLE.

BUTCHER'S CLUB 50 DAY DRY-AGED USDA PRIME BEEF
COOKED IN CHARCOAL OVEN SERVED WITH BÉARNAISE SAUCE
AND TRIPLE COOKED FRIES.

PLEASE ALLOW 45 MINUTES PREPARATION TIME.

LIMITED AVAILABILITY.

LA COUCOU DE RENNES

\$1,000 / \$1,300

FOR TWO TO FOUR PEOPLE.

COUCOU DE RENNES POACHED CHICKEN, CRISPED IN
CHARCOAL OVEN SERVED WITH POMMES BOHÈMES.

PLEASE ALLOW 45 MINUTES PREPARATION TIME.

LIMITED AVAILABILITY.

LE FROMAGE

\$150

A SELECTION OF FRENCH CHEESES FROM ANTONY FAMILY.



LE MENU DECOUVERTE

\$650

JUNE 4th - JUNE 24th, 2015

LA TOMATE

HEIRLOOM TOMATO, BURRATA AND AVOCADO SALAD WITH LEMON DRESSING.

OR



LE CHAMPIGNON

MUSHROOM VELOUTÉ WITH QUAIL EGG.

LE HOMARD

HOMEMADE TAGLIATELLE WITH MAINE LOBSTER AND SUN-DRIED TOMATOES.

OR



LE COCHON

SLOW-COOKED JAPANESE KUROBUTA PORK BELLY WITH DAIKON AND YUZU EMULSION.

LE FROMAGE

A SELECTION OF FRENCH CHEESE FROM ANTONY FAMILY.

OR

LA FIGUE

SEMOLINA CHOCOLATE BISCUIT, VANILLA MAÏCARPONE CREAM, FRESH FIGS AND YOGURT SORBET.

LES MIGNARDISES

WINE PAIRING \$450

THE SOMMELIER'S SELECTION OF THREE GLASSES OF WINE.

BIBO

LE MENU GOURMAND

\$800

JUNE 4th - JUNE 24th, 2015

LA TOMATE

HEIRLOOM TOMATO, BURRATA, AVOCADO SALAD WITH LEMON DRESSING.

OR



LE TARTARE (+12G BAERI CAVIAR, \$200)

TRADITIONAL BEEF TARTARE WITH SUCRINE LETTUCE.

LES GIROLLES

SAUTÉED CHANTERELLE MUSHROOMS WITH DRIED APRICOT AND CECINA DE LEÓN.

OR



L'OURBIN (+\$150)

HOKKAIDO SEA URCHIN ROYALE & BAERI CAVIAR.

LE SALMON

PAN-FRIED ATLANTIC SALMON WITH BLACK LENTILS AND CARROT PURÉE.

OR



LE CANARD

SEARED CANARD DE LANDEZ WITH SEASONAL VEGETABLES AND BEETROOT PURÉE.

LE FROMAGE

A SELECTION OF FRENCH CHEESE FROM ANTONY FAMILY.

OR



LE CHOCOLAT

AZTEC SPICED HOT CHOCOLATE, FONDANT BROWNIE, COCOA QUENELLE AND CHOCOLATE ICE-CREAM.

OR

LA FRAISE

FRESH BERRIES WITH YUZU CREAM, STRAWBERRY GINGER SAUCE, BEAME TULEZ AND LYCHEE MINT DORBET.

LES MIGNARDISES

WINE PAIRING \$550

THE SOMMELIER'S SELECTION OF FOUR GLASSES OF WINE..

BIBO

LE MENU FRENCH MAY

\$1300

MAY 1ST, 2015 - JUNE 30TH, 2015

LA SALADE D'ENDIVES

ENDIVE SALAD, GOAT CHEESE, STRAWBERRIES, GREEN APPLE, WALNUTS FROM DORDOGNE AND BLACK PERIGORD TRUFFLE VINAIGRETTE.

DOMAINE BERTHOUMIEU, 'LES PIERRES GRES' - PACHERENC DU VIC-BILH 2013

LA CHARCUTERIE DU MIDI-PYRÉNÉES

TRADITIONAL COLD CUTS FROM MIDI-PYRÉNÉES WITH HOME MADE PICKLED.

CHÂTEAU MONTAURIOL, MONS AUREOLUS - FRONTON 2011



LE FOIE GRAS POËLÉ

PAN-BREADED FOIE GRAS FROM GERS SERVED WITH JURANCON POACHED PRUNES.

CLOS LAPEYRE, LA MAGENDIA - JURANCON 2010

LE TURBOT

LINE CAUGHT TURBOT WITH CÉVENNES ONION, TOMATO CONFIT AND LEMONGRASS CREAM.

CHÂTEAU TEYSSIER PEZAT BLANC 2013

L'AGNEAU DE QUERCY

BRAISED LEG OF LAMB WITH HARICOTS TARBAIN AND GARLIC CHIP.

CHÂTEAU LAMARTINE, EXPRESSION - CAHORS 2010

LE FROMAGE

A SELECTION OF FRENCH CHEESE FROM MIDI-PYRÉNÉES.

OR



LE SOUFFLÉ AU YUZU ET HERBE D'ORBET

YUZU SOUFFLÉ WITH HERB D'ORBET

OR



LE CHOCOLAT

AZTEC SPICED HOT CHOCOLATE, FONDANT BROWNIE, COCOA QUENELLE AND CHOCOLATE ICE-CREAM.

DOMAINE BERTHOUMIEU, CHARLES DE BATZ - MADIRAN 2011

OR

DOMAINE BERTHOUMIEU - TANATIS 2011

**LES MIGNARDISES AVEC LE CAFÉ OU LE THÉ
WINE PAIRING \$750**



LES VINS DE DESSERTS & DIGESTIFS / DIGESTIFS

SWEET WINES

CLOS LAPEYRE - LA MAGENDIA 2011 110
JURANÇON

DOMAINE BERTHOUMIEU - TANATIS 2011 140
MADIRAN

FORTIFIED WINES

GRAHAM'S LATE BOTTLE VINTAGE 2008 100

PINEAU DES CHARENTES 5Y0 100

VALDEPINO AMONTILLADO 18Y0 100

COGNAC

HENNESSY 1900 8,000
BOTTLED IN 1953 FOR THE CORONATION OF QUEEN ELIZABETH II

RICHARD HENNESSY 2,800

HENNESSY VSOP 100

CAMUS MASTERPIECE 5.150 6,500

CAMUS MASTERPIECE 3.150 4,500

CAMUS LALIQUE 2,600

REMY MARTIN LOUIS XIII 2,800

JEAN MARTELL L'OR 2,800

PINET CASTILLON 1914 1,250

COGNAC 1840 PIERRE FERRAND 100

MARTELL NOBLIGE 700



LES VINS DE DESSERTS & DIGESTIFS / DIGESTIFS

ARMAGNAC

<i>BAB ARMAGNAC 1927</i>	<i>1,500</i>
<i>MARCEL TREPOT 1939</i>	<i>1,100</i>
<i>RYOT-DUPEYRON 1942</i>	<i>1,500</i>
<i>LAUBADE ARMAGNAC BLANC</i>	<i>110</i>

CALVADOS

<i>CHRISTIAN DROUIN 1963</i>	<i>800</i>
<i>PAYS D'AUGE RESERVE</i>	<i>120</i>
<i>CHRISTIAN DROUIN POMME PRISONNIERE</i>	<i>90</i>



LES THÉS / TEAS
A SELECTION FROM DAMMANN FRÈRES

TEAS & HERBAL TEAS

70

EARL GREY ORGANIC

INDIAN BREAKFAST ORGANIC

STRONG, MALTY FLAVORED WITH BODY OF ASSAM COMBINED WITH MILD AND FLORAL NOTES FROM DARJEELING.

STEINTHAL ORGANIC GFOP 2ND FLUSH

CREATED IN 1874, STEINTHAL IS THE OLDEST PLANTATION NEAR THE FAMOUS CITY OF DARJEELING. GIVES A FRUITY BREW WITH A GOOD LONG FINISH.

PASSION DE FLEURS

DELICATE WHITE TEA, COMPOSED BY THE SUBTLE ROSE, APRICOT AND PASSION PERFUMED, SPRINKLED WITH ROSE PETALS.

GENMAICHA

A MIXTURE OF BANCHA GREEN TEA (A LATE-HARVEST BANCHA), ROASTED RICE AND PUFFED RICE GIVE HINTS OF GREEN, MARITIME AND ROASTED CEREAL AROMA.

JASMIN YIN ZHEN

THIS TEA'S SILVER NEEDLES, ADORNED BY A SUMPTUOUS DOWN, BOAST A BEAUTY WHICH EQUALS THAT OF THE FRESH JASMINE LIQUOR WHICH THEY IMPART. THIS RARE EXAMPLE COMBINES THE FINESS OF A FINE WHITE TEA WITH THE SWEET FLAVOUR OF JASMINE.

OOLONG PHOENIX

SURPRISING INFUSION REMINISCENT OF MANGO AND LITCHI MIXED WITH ROASTED, WOODY NOTES TYPICAL OF A DARK OOLONG.

VERVEINE

CAMOMILLE

MENTHE POIVREE

CITRONNADE

APPLE BITS, ROSEHIP, CITRUS FRUIT PEELS AND LEMON SLICES COMPOSE A DELICIOUS AND SLIGHTLY ACID FRUIT INFUSION.



LES CAFÉS / COFFEES

<i>ESPRESSO</i>	<i>35</i>
<i>MACCHIATO</i>	<i>55</i>
<i>CAPPUCCINO</i>	<i>55</i>
<i>LATTE</i>	<i>55</i>
<i>FLAT WHITE</i>	<i>55</i>
<i>AMERICANO</i>	<i>40</i>