



# LE BISTROT DE L'OASIS

COLLECTION BARBOSSI

[WWW.DOMAINEDEBARBOSSI.FR](http://WWW.DOMAINEDEBARBOSSI.FR)

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

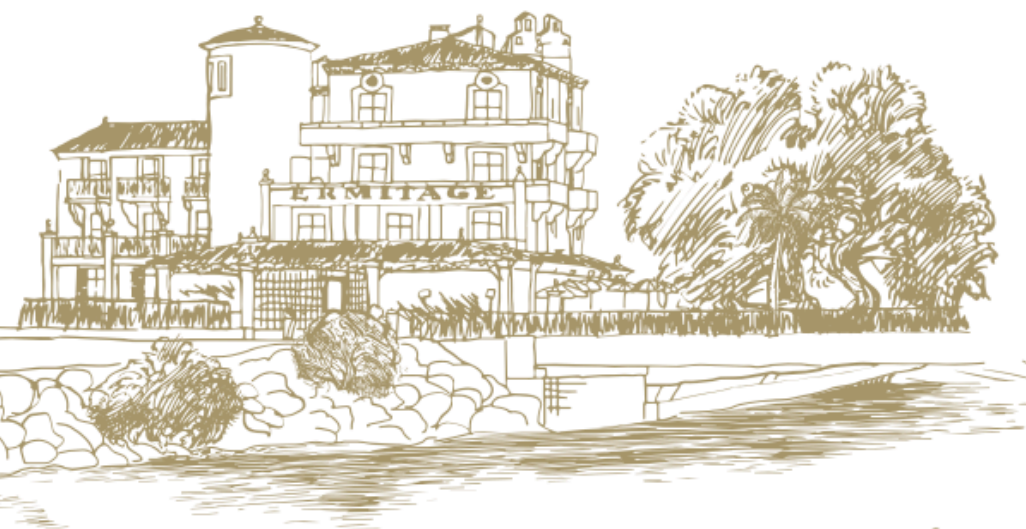
Selection of fish from the market,  
homemade tartar sauce

€ 21

### VARIATION OF BRUSCHETTAS

Inspired by the chef

€ 16



# STARTERS

## OF THE BISTROT

### GREEK SALAD

€ 16

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

### NIÇOISE SALAD

& tuna tataki

SMALL – € 18

LARGE – € 26

### PERFECT EGG

€ 18

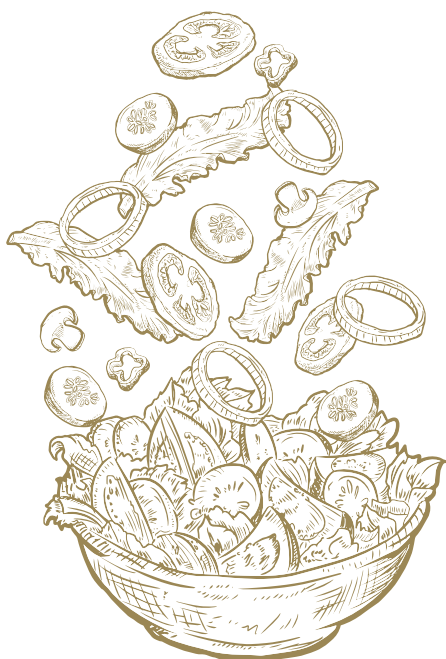
Stuffed zucchini, parmesan sauce

### HAND-CUT BEEF TARTAR

Seasoned by chef, french fries


120 G – € 20

180 G – € 30



# PASTA

## OF THE BISTROT

ELICHE À LA “NERANO” 	€ 26
Zucchini, cheese	
HOMEMADE TAGLIATELLE BOLOGNESE	€ 28
CITRUS RISOTTO WITH MARINATED LANGOUSTINES	€ 30

# MEATS

## OF THE BISTROT

PORK TENDERLOIN WITH RED PORTO SAUCE	€ 28
Sweet potato fries, grilled mushrooms	
BISTROT'S BURGER	(200 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	
MILANESE BREADED VEAL CHOP	€ 42
Arugula salad, datterino tomato, parmesan shavings	

# FISHES

## OF THE BISTROT

### COD BACKBONE

Sautéed spinach, duchesse potatoes, hollandaise sauce

€ 30

### GRILLED OCTOPUS

Potato salad with green beans, black olives

€ 30

### AUTHENTIC BOUILLABAISSSE

For two persons

PER PERSON – € 32

### WILD SEABASS EN CROÛTE

stuffed with spinach, shellfish,  
vegetables, hollandaise sauce

On order only 24h in advance  
for 2 persons

1kg to 1,2kg depending on the catch



PER PERSON – € 44



# DESSERTS

## OF THE BISTROT

### CHEESE PLATTER

Fromager's trilogy, fig compote

€ 14

### HOMEMADE TRADITIONAL TIRAMISU

Amaretto biscuit

€ 12

### CHOCOLATE MOUSSE 55% VALRHONA

Berries soup, crumble

€ 12

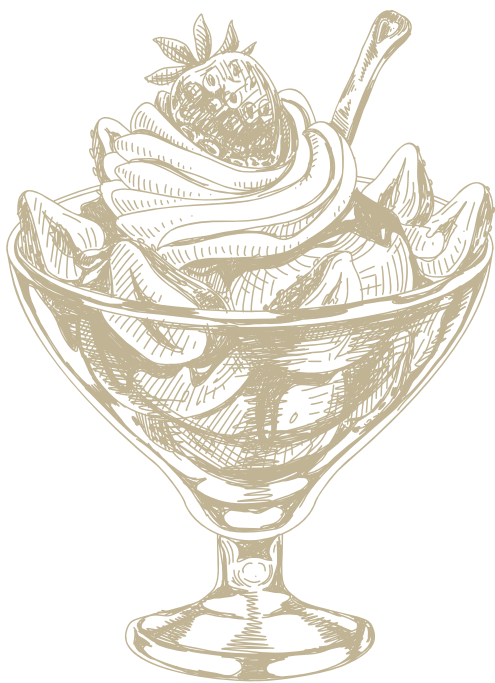
### SEASONNAL FRUIT PIE

€ 13

### ICE CREAMS AND SORBETS

Artisanal production from "Cascade Des Glaces",  
Mandelieu-La-Napoule

(3 scoops) € 9



# MENU

## OF THE BISTROT

€ 48

### PERFECT EGG

Stuffed zucchini, parmesan sauce

or

### GREEK SALAD

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

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### PORK TENDERLOIN WITH RED PORTO SAUCE

Sweet potato fries, grilled mushrooms

or

### COD BACKBONE

Sautéed spinach, duchesse potatoes, hollandaise sauce

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### CHOICE OF DESSERTS\*

\* Excluding cheese platter