



### Japanese Diner

First Thursday of the month

Menu à 49€/pers. (excl drinks)

### Wine-tasting evening

Third Thursday of the month

Presentation of a vineyard by its owner,  
With menu and matching wine : 80€/pers.

## LA CARTE

DURING THE DAY  
STARTER MAIN

Candied eggplant, soft sheep's cheese and pesto sauce with mint flavour	15€	20€
Crunchy salad with baby vegetables, grilled poultry fillet, Thai dressing	17€	23€
Tomato Gaspacho with local strawberries, shrimps and basil	15€	20€
Grilled young leeks, Parma Ham, nuts and herbs dressing	16€	22€
Roasted leg of lamb, sauted zucchinis with curry, potatoe gratin.		22€
Grilled scorpion fish fillet with tomato sauce. Mashed potatoes with parsley.		24€
Veal ribs roasted on a wood fire, stewed red oignons and apricots. Gnocchis and rosmary meat juice		23€
Cod aioli, young seasonal vegetables		26€

## DISHES TO SHARE BETWEEN 15H AND 18H

Focaccia	9€
Fried smelt, rouille sauce	11€
Selected freshly cup parma ham	15€

## Formules

### FORMULE MANVILLE

Starter, main dish and choice of dessert - 32€

Available at lunch monday through Friday, public holidays excluded

### FORMULE GOLF PLAYER

Dish of the day and dessert - 27€

Available at lunch monday through Friday, public holidays excluded

. Our meat and fish are of French origin.

. The Bistrot is supplied by the Aupiho's regional producers

### The bistrot de l'Aupiho

Net prices in euros. service included. excluding drinks