



BIDON

APPETIZERS

SOUP OF THE DAY -MP
Chef's inspiration

FRIED CALAMARIS -19
Sweet chili sauce, herbs,
goat cheese

BEEF TARTARE -17
Truffle & mushrooms
mayonnaise, chives,
parmesan chips, croutons

SALMON TARTARE -17
Coriander pesto, tobiko,
lime zest, croutons

COD FISH ACCRAS -16
Tartare sauce, aragula,
tobiko

AÏE AÏE AÏE CARPACCIO -25
FILET MIGNON
Garlic chips, candied garlic,
black garlic, parmesan cheese,
olive oil, aragula

CAPRESE CESAR SALAD -25
Ancestral tomatoes, Maciocia's
farm mozzarella, basil oil,
citrus & anchovies vinaigrette

ENDIVES SALAD -17
Crisp endives, apples,
blue cheese, maple sirup
walnuts, cider vinaigrette

BLACK PUDDING -18
Garlic potato puree, onion
gel, *pomme paille*

MAINS

HALLOUMI SALAD -25
Hummus, romaine salad, radish, mint,
cherry tomatoes, pomegranate,
pita, fatoush dressing

TUNA POKE BOWL -31
Quinoa, guacamole,
red cabbage, pineapple, cucumbers,
Gochujang sauce

Vegan option with Gochujang -26
cauliflowers popcorn

FISH & CHIPS -21 -27
(1 OR 2 PIECES)
Bidon tartar sauce, fries,
dill pickle

GRILLED CHEESE -25
SANDWICH
Duck confit, caramelized onions,
Gruyère cheese, fries or salad

SALMON TARTARE -32
Coriander pesto, tobiko, lime zest,
croutons, fries or salad

BEEF TARTARE -32
Mushrooms & truffle mayo, chives,
parmesan chips, fries or salad

SEA BREAM -31
Grenobloise sauce, garlic potato
puree, green beans, almonds

BUTTER CHICKEN -27
Fennel basmati rice,
garlic naan bread

DOUBLE CHEESE BRUGER -23
Herbs mayo, cheddar,
Iceberg salad, pickle, fries

GRILLED AAA FLANK STEAK -35
Chimichurri sauce, seasonal vegetables,
fries

SEAFOOD PASTA -37
Scallops, shrimps, white wine sauce,
garlic, cream & herbs

C
U
L
I
N
A
I
R
E

APPETIZER OF THE DAY

-MARKET PRICE-

MUSSELS OF THE DAY

-MARKET PRICE-

DISH OF THE DAY

-MARKET PRICE-

