



AUTUMN MENU

STARTERS

The Bibent's Deviled Eggs, Homemade Tuna Belly, Sucrine Lettuce, and Chives.	10€
Chestnut and Walnut Velouté, Walnut Water Cream, with Chestnut Chunks and Toasted Walnuts.	10€
"Poireaux Vinaigrette" & Dried Duck Breast, Gribiche Sauce Condiment, Parmesan Crumble.	11€
Beechwood Smoked Salmon, Tepid Potatoes, Lime Cream, Herring Pearls, and Drizzle of Dill Oil.	15€
Flaked Crab, Fine Avocado Purée with Olive Oil and Espelette Pepper, Orange and Pomelo Segments.	18€
Wild Burgundy Snail Puff Pastry, Paris Mushrooms with Morteau Sausage and Mild Garlic Cream.	18€
The Cebo de Campo Iberian Ham, Grilled Bread Toast with House Pickles.	19€
Homemade Foie Gras Terrine from Occitania, Beetroot, Blackberry Jam and Pink Peppercorns.	21€
The Bibent's Deviled Eggs by the meter Homemade Tuna Belly and Chives.	39€

MAIN COURSES

Slow-Cooked Veal Rump, Celery prepared like a Risotto with Meat Jus.	26€
Roasted Duck Breast from Occitania, Mousseline and Roasted Pumpkin, Cream and Chestnut Chunks.	28€
Bibent's Artisanal Cassoulet, Duck Confit, Artisanal Toulouse Sausage, Confit Pork Belly and Rind Sausage.	32€
Pata Negra Porkloin, Mashed Potatoes, Served with Condimented Jus.	34€
Sweetbreads & Farm Poultry Fricassee, Mushrooms and "Vin Jaune" sauce.	36€
Beef tenderloin from the Pyreneen, Beef Fat Fries and Whipped Béarnaise Sauce.	39€
Fish of the Day Steamed, Steamed Seasonal Vegetables with Dill Oil.	26€
Grilled Meagre's Fillet, Confit Fennel, Seaweed White Butter and Oyster Salpicon.	34€
Lobster and Scallops Pan-seared with Half-Salt Butter, Reduced Bisque and Cauliflower Cream.	38€
The Autumn Garden,  Plant-Based Condiments.	19€

By our Chef Grégory Chomette 

Prices include VAT. Service included. Allergen list available.



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DESSERTS

Gourmet Café, Selection of Homemade Mini Pastries.	12€
Bibent's Signature Millefeuille, Diplomate Cream with Organic Madagascar Vanilla and Salted Butter Caramel.	13€
Traditional Toulouse Fenetra, Breton shortbread, Apricot Confit, Almond Dacquoise and Vanilla Chantilly.	14€
Grand Cru Guanaja Chocolate Tartlet, Cocoa Sweet Tart with Intense Ganache, Chocolate Espuma, and Chocolate Ice Cream.	12€
Coconut and Mango Parfait Vanilla Sweet Pastry with Passion Fruit Veil, Coconut Sauce, and Diced Mango.	12€
Rum Baba with Aged Rum, Citrus Syrup, Gel and Light Lime Chantilly.	12€
L'île Flottante, Caramelized, Almonds and Crème Anglaise with Organic Madagascar Vanilla.	12€
Assortment of aged cheeses, Selected by our Master Cheesemaker.	14€

By our pastry chef Leonidas Christou 

Our chef, Grégory Chomette, would like to thank:

La Maison SAMARAN for its selection of poultry and foie gras.

La Maison GARCIA for its selection of cured meats.

Artisan bakery "Yves Jehanne"

La Fromagerie "XAVIER" 

La Chocolaterie "VALRHONA".

Artisanal Distillery "Benoit Serres".

For their sincere collaboration.

KIDS MENU

For children under 12

15€

Meat or fish of the day with fries or vegetables
&
Mini desserts