



BB

SPRING MENU

STARTERS

The Bibent's Deviled Eggs, Homemade Tuna Belly, Sucrine Lettuce, and Chives.	10€
Cold Pea & Mint Velouté, Ossau-Iraty cheese & lime zest.	10€
"Poireaux Vinaigrette" & Dried Duck Breast, Gribiche Sauce Condiment, Parmesan Crumble.	12€
Pork & Foie Gras Puffed Pie, Salad & Meat Jus.	15€
Celeriac remoulade & langoustines, Granny Smith apples, almonds & lemon gel.	16€
Sea Bream Tartare & Green Asparagus, Kalamansi marinade, asparagus coulis & dill oil.	19€
The Cebo de Campo Iberian Ham, Grilled Bread Toast with House Pickles.	19€
Homemade Foie Gras Terrine from Occitania, Rhubarb chutney & vanilla powder.	21€
The Bibent's Deviled Eggs by the meter Homemade Tuna Belly and Chives.	39€

MAIN COURSES

Chicken Supreme & Wild Prawns, Pressed Celeriac with Seaweed & Crustacean Bisque.	26€
Roasted Hake & Pig's Trotter, Chipirons, roasted potatoes & parsley emulsion.	26€
Steamed Pyrenean Rainbow Trout, Spring vegetables, spiced broth with ginger & Sichuan pepper.	30€
Bibent's Artisanal Cassoulet, 🏆 World Cassoulet Champion 2026 Duck Confit, Artisanal Toulouse Sausage, Confit Pork Belly and Rind Sausage.	32€
Pata Negra Porkloin, Mashed Potatoes, Served with Condimented Jus.	34€
Pollack & Roasted Asparagus, Poultry jus, pork ventreche & wild garlic oil.	34€
Confit shoulder of Pyrenean lamb, Spring vegetables, navarin jus & candied lemon.	35€
Pyrenees beef fillet, Beef-fat fries & pepper sauce.	39€
Roasted South-West Duck Breast & Foie Gras, Mushroom fricassee & asparagus.	42€
Spring Garden, 🌱 Plant-Based Condiments.	19€

By our Chef Grégory Chomette 👑

Prices include VAT. Service included. Allergen list available.



SPRING MENU



DESSERTS

Deconstructed Lemon, Creamy Lemon, Breton shortbread & lemon meringue.	10€
Gariguettes Strawberry Pavlova, Agastache whipped cream & strawberry coulis.	12€
Hazelnut with a crunchy heart, Hazelnut crumble & crispy tuile.	12€
Floating Island, Selected by Gault & Millau – among the 10 best in France Caramelized, almonds & Madagascar organic vanilla custard.	12€
Guanaja Chocolate, Creamy Chocolate, tonka bean parfait & cocoa crumble.	12€
The Bibent's signature Millefeuille, Madagascar organic vanilla diplomate cream & salted butter caramel.	13€
Gourmet Coffee, Selection of homemade mini desserts	13€
Selection of Aged Cheeses, Chosen by our Master Cheesemonger.	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.

“Vallée des Deux Sources” for its selection of herbs and aromatics.

Artisan bakery “Yves Jehanne”

La Fromagerie “XAVIER”

La Chocolaterie “VALRHONA”.

For their sincere collaboration.

KIDS MENU

For children under 12

15€

Beef Fillet or fish of the day with fries or vegetables
&
Mini desserts