

B

SUMMER MENU

STARTERS

The Bibent's staple Deviled eggs, Homemade Tuna Belly, Sucrine & Chives.	10€
Sucrine lettuce like a Ceasar salad, Chicken thigh, bacon crisps, hard-boiled egg & grated Ossau-Iraty cheese.	15€
Celery Remoulade & Jumbo Shrimp, Granny Smith Apples, Almonds & Lemon Gel.	16€
Burnt Tomato, Crab & Ajo Blanco, Lime zest, Chorizo oil & Garlic Ajo Blanco.	16€
Pork & Octopus Puffed Pie, Seasoned with Soubressade, Piquillos, Salad & Meat Jus.	18€
Royal Sea Bream & Cucumber Tartare, Marinated in Cider Vinegar & Black Ginger Syrup.	18€
Beef Cecina, Toasted Bread & Homemade Pickles.	19€
Homemade Foie Gras Terrine from Occitania, Rhubarb Chutney & Vanilla Powder.	21€
The Bibent's staple Deviled eggs by the meter, Homemade Tuna Belly and Chives.	39€

MAIN COURSES

Summer Garden, 🌱 Vegetables & Vegetable Condiments.	19€
Hand-cut Charolais Beef Tartare, Homemade fries cooked in beef fat.	26€
Chicken Supreme & Wild Prawns, Grilled Zucchini, Piquillos Pepper Coulis with Ginger & Shellfish Bisque.	28€
Grilled Tuna Steak, Fried Artichokes, Snow Pea, Taggiasche Olives, Candied Cherry Tomatoes & Basil Pesto.	29€
Shellfish & Crustacean Soup, Potatoes, Confit Fennel, Aioli & Croutons.	30€
The Bibent's Cassoulet, 🏆 Elected World's Best Cassoulet 2026 Duck confit, handmade Toulouse sausage, confit pork belly & rind sausage.	33€
Roasted Redfish with Champagne Sauce Salmon and Herring Roe, Sautéed Seasonal Vegetables.	35€
The Pyrenees Beef Fillet, Homemade Mashed Potatoes & Pepper Sauce.	39€
Roasted Duck Breast from the Southwest & Foie Gras, Mushroom Fricassee, Green Beans, Broad Beans & Gastrique Sauce.	40€
Iberian Pork Chop, Variations of Aubergines & Pork Jus with Black Garlic.	42€

By our Chef Grégory Chomette 👨‍🍳

Price includes VAT. Service included. Allergen list available.

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DESSERTS

Chilled Nougat, Roasted Apricot Coulis, Toasted Almonds, and Crispy Tuiles.	10€
Peach Vacherin, Peach confit infused with orange blossom, served with Meringue and vanilla ice cream.	12€
The "Île Flottante", Gault & Millau selection – ranked among France's top 10 desserts Caramelized almonds and organic vanilla custard from Madagascar.	12€
The Bibent's staple Millefeuille, Organic Madagascar Vanilla Diplomat Cream and Salted Butter Caramel.	13€
The Epicurean Café, Selection of homemade desserts.	13€
Valrhona Chocolate Mousse, Valrhona Grand Cru Chocolate, Cocoa Nibs, Olive Oil, and Fleur de Sel.	13€
Raspberry and Coconut Tartlet, Raspberry confit, Breton shortbread, and coconut flakes.	13€
Selection of Aged Cheeses, Chosen by our Master Cheesemaker.	14€

Our Chef, Grégory Chomette, wishes to express his gratitude to his partners:

Fromagerie Chez Xavier, Samaran, Garcia, Maison Lascours, Boulangerie Yves Jehanne, Vallée des Deux Sources, Episence, Huiles d'Olive Alexis Muñoz, and Chocolaterie Valrhona.

For their genuine collaboration.

CHILDREN'S MENU

For children aged 12 and under

15€

Day's fish or Chicken supreme served with
homemade fries or seasonal vegetables
&
Ice cream or Chocolate mousse