

Le Bistro

Hôtel Royal Manotel
Rue de Lausanne 41- 43
1201 Genève
Tél : 022 906 14 60

Chef Armel Bedouet designed a menu for the Bistro using artisanal products whose generosity he respects.

Our classics :

Chicken and anchovies or shrimp Caesar salad	Starter / 19.-	Main course / 26.-
Fish & Chips Royal		29.-
Chicken club sandwich <i>Chicken fillet, boiled egg, tomato, iceberg salad, mayonnaise</i>		29.-
Swiss beef tartare, French fries, salad		36.-
Bistro burger <i>Beef, salad, tomato, cheese, tomato sauce</i>		29.-

Starters :

Marrow butternut creamy velouté	19.-
Duck foie gras with fig and pear	28.-
Rampon salad, fresh figs, duck fillet and walnuts	24.-
Beetroot salad, feta cheese, walnuts, hard-boiled egg	19.-

Les plats :

Leman's pike perch filet in meuniere style, French fries, salad	48.-
Lotillon roasted, sweet potatoes, vegetables	39.-
Pork sausage roasted, zucchini and cabbage	23.-
Turkey escalope, pasta gratin, tomatoes roasted	26.-
Rump steack, French fries and salad	37.-

Les Desserts :

Walnut pie, vanilla ice-cream	14.-
Belle Hélène pear ice-cream	13.-
Profiteroles	14.-
Chocolate cream	12.-