



SHARING

- Homemade guacamole 10  - White tarama 16
Served with homemade fougasse
Truffle white ham, butter & pickles 18
Chickpeas falafels & homemade houmous 12 
Truffle & ham croque-monsieur 16
Pizzet' sundried tomatoes, stracciatella & olives 22 
Truffle Pizzet' 24 

STARTERS

- Eggs mayonnaise, basilic & leeks 14 
Crispy gambas, avocado & sweet chilli sauce 18
Pumpkin soup, roasted chestnut & hazelnut 16 
Homemade duck foie gras Fontaine de Mars... 24
6 Homemade snails, butter tarragon ~ garlic ~ almond 20
Big lettuce heart, olive oil & lemon dressing 14 
Seabass carpaccio, lemon, passionfruit & ginger 22
Crab « remoulade », green apple & avocado 32
Roasted porcini mushrooms with herbs, soft egg & gravy juice 30 
Steam artichoke & vegetables & fresh goat cheese 21 

MAIN COURSES

- Gnocchis, watercress, roasted veggies, hazelnut & goat cheese 25 
Shell pasta like a risotto with truffle breakings & white ham 28
Seared top of the beef Fillet & french fries 44
Béarnaise or Pepper sauce
Farm chicken breast, tarragon juice, potatoes & mushrooms 30
Raw beef tartare or upside down & french fries 26
Calf sweetbread & lobster in a Puff Pastry Shell, gravy juice 45
Seared Calf's liver, raspberry gravy & polenta 33
Grilled octopus, mashed potatoes, pequillos & taggiasche olives 32
Scallops, roasted butternut, hazelnuts & pecan 36
Seared seabass filet, virgin oil & roasted vegetables 34
Seared salmon, miso sauce & coconut rice 34

TO SHARE

- Rib steack from our butcher J-M Boedec
for 2 / 110
Béarnaise or Pepper sauce

SIDES

- French fries, creamy mashed potatoes, green beans, polenta, roasted vegetables, rice, lettuce 8

DESSERTS

- Cheese of the day 12
Caramel custard, melting... 12
Pear & chocolate Charlotte cake 13
Lemon meringue pie 14
Whipped cottage cheese 0% & raspberries 14
Hot chocolate pie, hazelnut & pecan nuts 14
« Mont-Blanc » chestnut & whipped cream 16
Italian Sundae ice cream 12/ to share... 25
or caramel & popcorn
or chocolate & brownie
or red berries & almond
Homemade ice cream & sorbet 12
Bourbon vanilla / Chocolate / Caramel / Coffee
Passionfruit / Raspberry / Lemon

Chef Joris Eddahri, conseillé par Flora Mikula

Euro net prices, taxes & service included / Meet origin & list of allergens available at the reception

BAR - RESTAURANT
5, AV RAPP, 75007 PARIS

