



SHARING

- Homemade guacamole 10  - White tarama 16
Served with homemade fougasse
Cecina of Wagyu platter 30
Chickpeas falafels & homemade houmous 12 
Truffle & ham croque-monsieur 16
Pizzet' sundried tomatoes, stracciatella & olives 22 
Truffle Pizzet' 24 

STARTERS

- Eggs mayonnaise, beetroot & hazelnut vinaigrette 14 
Roasted goat cheese, pistachio pesto & Wagyu Cecina 15
Crispy gambas, avocado & sweet chilli sauce 18
Soup of the day 16 
Homemade duck foie gras « Fontaine de Mars » 30
6 Homemade snails, butter tarragon ~ garlic ~ almond 20
Big lettuce heart, olive oil & lemon dressing 14 
Seabass carpaccio, lemon, passionfruit & ginger 22
Seared mushrooms, soft egg & asparagus~truffle emulsion 16 
Steam artichoke, vegetables & fresh goat cheese 21 

MAIN COURSES

- Gnocchi, 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
Veal chop alla Milanese 46
Seared Calf's liver, raspberry gravy & polenta 33
Grilled octopus, roasted vegetables & pistachio pesto 32
Cod fish « en papillote », bell pepper & fennel 30
Seared seabass filet, virgin oil & roasted vegetables 34
Seared salmon, miso sauce & coconut rice 34

TO SHARE

- Rib steak 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
Hot chocolate pie, hazelnuts & pecan nuts 14
Big puff pastry « Paris-Brest » 16
Lemon meringue pie 14
Whipped coconut mousse 0% & exotic fruits 15
Light vanilla cream puffs & chocolate-praline sauce 14
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 / Peach

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

