

SHARING

- Homemade tzatziki 10  - White tarama 16
Served with homemade bread
Cecina of Wagyu platter 30
Crispy sardines & calamari with lemon mayonnaise 16
Chickpeas falafels & homemade houmous 12 
Truffle & ham croque-monsieur 16
Pizzet' sundried tomatoes, stracciatella & olives 22 
Truffle Pizzet' 24 

STARTERS

- Burrata, figs, hazelnut & Wagyu Cecina 19
Butternut velouté & chestnut 15 
Multicolored beetroots, feta & pine nuts 14 
Thin pie « Niçoise style », fresh & crumbled tuna 20
Crispy gambas, avocado & sweet chilli sauce 18
Roasted scallops, tarragon, almond & lemon confit 25
Big lettuce heart, olive oil & lemon dressing 14
Seared mushrooms, emulsion butternut ~truffle & poched egg 16 
Seabass carpaccio, hazelnut, chestnut & lime 22

SALADS

- Steam artichoke, vegetables & fresh goat cheese 21
Gorgeous crispy César salad & anchovy sauce 24

SIDES

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

DESSERTS

- Cheese of the day 12
Red berries platter 22
Caramel custard, melting... 12
Sponge cake, Rhum « El Pasador de Oro Pasion » & chantilly 16
Light vanilla cream puffs & chocolate-praline sauce 14
Crispy biscuit, vanilla cream, roasted figs & yogurt sorbet 15
Lemon & verbena meringue pie 14
Whipped coconut mousse 0% & exotic fruits 14
Italian Sundae ice cream 13 / to share... 30
or caramel & popcorn
or chocolate & brownie
or red berries & almond
Homemade ice cream & sorbet 12
Bourbon vanilla / Chocolate / Caramel / Coffee / Pistachio / Yogurt
Passionfruit / Raspberry / Lemon / Pear

MAIN COURSES

- Gnocchi, gorgonzola, romanesco, pear & pecan 24 
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 32
Raw beef tartare or upside down & french fries 26
Seared Calf's liver, figs & polenta with dried fruits 33
Steamed cod fish, caponata & chimichurri 32
Seared salmon, miso sauce & coconut rice 34
Seabass filet, lemon confit & vegetables « barigoule » 34
Grilled octopus & vegetables, pequillos & taggiasche olives 32

TO SHARE

- Rib steack from our butcher J-M Boedec
for 2 / 115
Béarnaise or Pepper sauce

Chief Joris Eddahri, advised by Flora Mikula

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

BAR - RESTAURANT
5, AV RAPP, 75007 PARIS

