

SHARING

- White tarama ~ served with homemade pita bread 16
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

- Egg mayonnaise, basilic & grilled leeks 14 
Butternut velouté & chestnut 15 
Multicolored beetroots, feta & pine nuts 14 
Homemade duck foie gras & citrus chutney 29
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 
6 Homemade snails, herb butter & almonds 20
Seabass carpaccio, passionfruit & pomegranate 22
Steam artichoke, vegetables & fresh goat cheese 21 

SEMAINIER 28

- MONDAY** Blanquette de veau, cream veal stew
TUESDAY Beef Bourguignon, red wine sauce
WEDNESDAY Hachis Parmentier
THURSDAY Stuffed tomatoe & red rice
FRIDAY Fish & Chips
SATURDAY Cordon bleu & shell pasta
SUNDAY Pork sausage Homemade & mashed potatoes

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, mango & mashed sweet potato 33
Vol-au-Vent 30
Seared salmon, miso sauce & coconut rice 34
Seabass filet, lemon confit & vegetables «barigoule» 34
Grilled octopus & vegetables, pequillos & taggiasche olives 32

TO SHARE

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

SIDES

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

DESSERTS

- Cheese of the day 12
Caramel custard, melting... 12
The All Chocolate Guanaja 70% 15
Sponge cake, Rhum « El Pasador de Oro Pasion » & chantilly 16
Light vanilla cream puffs & cholate-praline sauce 14
French « Brioche » toast & caramel 13
Lemon & verbena meringue pie 14
Apple « Tarte Tatin » & fresh cream 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

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

