


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

- Deviled egg «mimosa» bottargua 14
Velouté of the day 15 
Multicolored beetroots, feta & pine nuts 14 
Eggplant «maki», goat cheese & ricotta, tomato coulis 15 
Homemade duck foie gras & citrus chutney 29
Steamed leeks & vinaigrette 14 
Seabass carpaccio, lemon, ginger, passionfruit & avocado 22
Crispy gambas, avocado & sweet chilli sauce 18
White asparagus from Landes & hollandaise sauce 25 
Big lettuce heart, olive oil & lemon dressing 14 
6 Homemade snails, herb butter & almonds 20

MAIN COURSES

- White omelet, goat cheese, mint & salad 22 
Gnocchi alla Norma 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, raspberry & polenta 33
Seared salmon, miso sauce & coconut rice 34
Seabass filet, lemon confit & vegetables «barigoule» 34
Grilled octopus & vegetables, pequillos & taggiasche olives 32

SEMMAINIER 28

MONDAY Blanquette de veau, cream veal stew

TUESDAY Beef Bourguignon, red wine sauce

WEDNESDAY Hachis Parmentier

THURSDAY Caramelized ribs & mashed sweet potatoes

FRIDAY Fish & Chips

SATURDAY Cordon bleu & shell pasta

SUNDAY Roasted pork sausage & mashed potatoes

TO SHARE

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

SIDES

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

DESSERTS

- Cheese of the day 12
Caramel custard, melting... 12
Homemade frosty Lemon « from Menton » 13
Chocolate pie, pecan nuts & vanilla ice cream 15
Rice pudding & caramel 13
Apple « Tarte Tatin » & fresh cream 14
Light vanilla cream puffs & chocolate-praline sauce 14
French « Brioche » toast, caramel & vanilla (10 minutes) 13

- 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

