

## SHARING

- For the « Apéro », french saucisson, radish & salted butter 16  
Like in Greece, Ktipiti (bell peppers, feta & greek yoghurt) ~ served with homemade pita bread 14   
White tarama ~ served with homemade pita bread 16  
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  
Burrata, pistou, cherry tomatoes & marinated bell pepper 19   
Thin pie « Niçoise style », fresh & crumbled tuna 20  
Eggplant « maki », goat cheese & ricotta, tomato coulis 15   
Homemade duck foie gras & citrus chutney 29  
Steamed leeks & herbs vinaigrette 14   
Seabass carpaccio, lemon, ginger, sesame & avocado 22  
Crispy gambas, avocado & sweet chilli sauce 18  
White asparagus from Landes & basilic emulsion 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 all'arrabiata & straciatella 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  
Seabass filet, lemon confit & vegetables «barigoule» 34  
Seared salmon, miso sauce & coconut rice 34  
Grilled octopus & vegetables, pequillos & taggiasche olives 32

## SEMAINIER 28

- MONDAY** Blanquette de veau, cream veal stew  
**TUESDAY** Linguine alla Bolognese  
**WEDNESDAY** Thai minced beef salad  
**THURSDAY** Veal breast confit & roasted tomatoes  
**FRIDAY** Pollack fish « Dugléré » & shellfishes sauce  
**SATURDAY** Veal Milanaise, gravy juice, capers & lemon  
**SUNDAY** Roast chicken, gravy juice & french fries

## 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  
Hazelnut & vanilla « Mille-Feuille » 14  
Strawberry & pistachio pie, berries ice cream 14  
Milk chocolate, pecan & hazelnut « Rocher » 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

