

## SHARING

- For the « Apéro », french saucisson, radish & salted butter 16
- Like in Greece, Ktipiti (bell peppers, feta & greek yoghurt) ~ served with homemade 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 
- Gaspacho, cherry tomatoes, strawberry & feta 15 
- Tuna tataki, soya, ginger & tonkatsu mayonnaise 17
- Greek salad, tomatoes, cucumber, feta & Kalamata's olives 16 
- Eggplant «maki», goat cheese & ricotta, tomato coulis 15 
- Homemade duck foie gras & citrus chutney 29
- Seabass carpaccio, lemon, ginger, sesame & avocado 22
- Crispy gambas, avocado & sweet chilli sauce 18
- Big lettuce heart, olive oil & lemon dressing 14 
- 6 Homemade snails, herb butter & almonds 20

## SIDES 8

- French fries, mashed potatoes, green beans,  
grilled vegetables, coconut rice, lettuce

## CHEESE

- Cheese of the day 12

## MAIN COURSES

- White omelet, goat cheese, mint & salad 22 
- Gnocchi all'arrabbiata & 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
- Seabass filet, lemon confit & vegetables «barigoule» 34
- Seared salmon, miso sauce & coconut rice 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

## SATURDAY & SUNDAY 28

- Roasted chicken, gravy juice & french fries !

## DESSERTS

- Caramel custard, melting... 12
- Red berries platter & vanilla ice cream 22
- Cottage cheese, vanilla, coconut, apricot & verbena compote 13
- Red berries Pavlova 20
- Hazelnut & vanilla « Mille-Feuille » 14
- Strawberry & pistachio pie, berries ice cream 14
- Milk chocolate, pecan & hazelnut « Rocher » 14
- Light vanilla cream puffs & cholate-praline sauce 14
- Italian Sundaie ice cream 13 / to share... 30  
*or caramel & popcorn*  
*or chocolate & brownie*  
*or red berries & almond*
- Homemade ice cream & sorbet (two scoops) 12  
Bourbon vanilla / Chocolate / Caramel / Coffee / Pistachio  
Yogurt & coconut / Passionfruit / Raspberry / Lemon / Pear

*Chief Joris Eddahri, adviced 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

