




SHARING

- Homemade "terrine" with chicken, pistacchio & foie gras 15
For the « Apéro », french saucisson, radish & salted butter 16
Italian speck, butter & toasted Poujauran bread 14
Crispy sushi, gravlax salmon & spicy mayo 16
White tarama ~ served with homemade pita bread 16
Chickpeas falafels & homemade houmous 12 
Truffle & ham croque-monsieur 16
Pizzet' sundried tomatoes, stracciatella & olives 22 
Truffle Pizzet' 24 

STARTERS

- Velouté of the day 15 
Deviled egg « mimosa » & fresh truffle 16 
Seared porcini mushrooms, soft egg & butternut~chestnut 25 
Multicolored beetroots, feta & pine nuts 14 
Frisée salad, bacon, croutons & soft egg 15
Salmon « maki », cream cheese & dill, cucumber coulis 16
Homemade duck foie gras & citrus chutney 29
Seabass tartare, citrus & sesame 22
Big lettuce heart, olive oil & lemon dressing 14 
Crispy gambas, avocado & sweet chilli sauce 18
6 Homemade snails, herb butter & almonds 20

SEMAINIER 28

- MONDAY** Blanquette de veau, cream veal stew
TUESDAY Pappardelle alla Bolognese
WEDNESDAY Hachis Parmentier
THURSDAY Eggplant Parmigiana & salad
FRIDAY Vol-au-Vent, chicken, mushrooms & cream
SATURDAY Veal Milanaise, gravy juice, capers & lemon
SUNDAY Roast chicken, gravy juice & french fries

DESSERTS

- Cheese platter, goat cheese & 18 months Comté 15
Caramel custard, melting... 12
Cottage cheese 0%, vanilla, coconut, raspberry & granola 13
Rice pudding & caramel 13
Pear « Belle-Hélène », vanilla ice cream & hot chocolate 14
Hot chocolate pie, hazelnut & pecan nuts 16
Big puff pastry « Paris-Brest » 16
French « Brioche » toast, caramel & vanilla (10 minutes) 13
Light vanilla cream puffs & chocolate-praline sauce 14

MAIN COURSES

- Gnocchi, pesto, poivrade artichokes & stracciatella 25 
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 33
Raw beef tartare or upside down & french fries 26
Seared calf's liver, raspberry & polenta 34
Scallops, butter hazelnut~citrus & artichoke purée 37
Seabass filet, roasted winter veggies & oil lemon~dill 35
Seared salmon, miso sauce & coconut rice 34
Grilled octopus & vegetables, pequillos & taggiasche olives 32

TO SHARE for 2 / 115

- Rib steak from our butcher J-M Boedec
Béarnaise or Pepper sauce

SATURDAY & SUNDAY 49

- Calf's sweetbread roasted from our butcher J-M Boedec
gravy red wine sauce & mashed potatoes

SIDES 8

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

- 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 / Caramel / Coffee / Pistachio / Banana
Passionfruit / Raspberry / Lemon / Pear / Chocolate

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

