

SHARING

- Homemade « terrine » with chicken, pork, pistacchio & foie gras 15
- For the « Apéro », french saucisson from Maison Montalet, radish & salted butter 16
- Zucchini croquettes & tzatziki 15
- Eggplant caviar, lemon ricotta & pine nuts ~ served with homemade bread 14
- Crispy sushi, gravlax salmon & spicy mayo 16
- White tarama ~ served with homemade bread 16
- Chickpeas falafels & homemade houmous 12
- Truffle & ham croque-monsieur 16
- Pizzet' sundried tomatoes, stracciatella & olives 22

STARTERS

- Gaspacho, cherry tomatoes, strawberries & feta 14
- Deviled egg « mimosa » with bottagua & trout eggs 15
- Greek salad, tomatoes, cucumber, feta & Kalamata's olives 16
- Burrata, pistou, cherry tomatoes & marinated bell pepper 18
- Eggplant « maki », ricotta & goat cheese, tomato coulis 15
- Seabass crudo, passion, ginger & pomegranate 22
- Roasted goat cheese, speck, lettuce, pistachio & honey 16
- Crispy gambas, avocado & sweet chilli sauce 18
- 6 Homemade snails, herb butter & almonds 20
- Big lettuce heart, olive oil & lemon dressing 14
- Steam artichoke, green beans, vinaigrette & goat cheese 21

MAIN COURSES

- The chicken salad 28
- Gnocchi all'arrabbiata, black olives & straciatella 25
- Shell pasta like a risotto with truffle breakings & white ham 28
- Seared top of the beef Fillet & french fries 46
- Béarnaise or Pepper sauce
- Farm chicken breast, tarragon juice, potatoes & mushrooms 36
- Raw beef tartare or upside down & french fries 26
- Seared calf's liver, raspberry & polenta 34
- Seabass filet, spring green veggies & oil lemon~almond 35
- Grilled octopus & vegetables, pequillos & taggiasche olives 32
- Seared salmon, miso sauce & coconut rice 34

SEMAINIER 28

- MONDAY** Big crispy César salad & anchovy sauce
- TUESDAY** Rigatoni, lemon, green peas & guanciale
- WEDNESDAY** Thai minced beef salad & ginger gravy
- THURSDAY** Beef carpaccio, yuzu mayonnaise & french fries
- FRIDAY** Raw fish like a tartare & salad
- SATURDAY** Veal Milanaise, gravy juice, capers & lemon + 4 €
- SUNDAY** Roast chicken, gravy juice & french fries

TO SHARE for 2 / 115

according to delivery

- Rib steak from our butcher J-M Boedec (1kg)
- Béarnaise & Pepper sauce
- two sides to choose

SIDES 8

- French fries, mashed potatoes, polenta, green beans, roasted potatoes & mushrooms, coconut rice, lettuce, caponata

Chef Joris Eddahri & Pastry Chef Miguel Ribeiro

As we are in a restaurant, we kindly ask to order one main course per person during lunch & dinner time

Euro net prices, taxes & service included / Meet origin & list of allergens available at the reception

BAR - RESTAURANT
5, AV RAPP, 75007 PARIS

