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
White tarama ~ served with homemade bread 16
Crispy sushi, gravlax salmon & spicy mayo 16
Chickpeas falafels & homemade houmous 13
Truffle & ham croque-monsieur 16
Pizzet' sundried tomatoes, stracciatella & olives 22

STARTERS

Velouté of the day 14
Eggs mayonnaise, tarragon & grilled leeks 14
Seared porcini & mushrooms, soft egg & gravy juice 22
Beetroots, endives, crispy blue cheese & walnuts 14
Vitello tonnato 16 / as a main 32
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
Homemade duck foie gras & citrus chutney 29

MAIN COURSES

Gnocchi, watercress, mushrooms, hazelnut & goat cheese 26
Shell pasta like a risotto with truffle breakings & white ham 28
Seared top of the beef Fillet & french fries 47
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
Scallops, hazelnut~lemon~tarragon & artichoke purée 40
Seared salmon, miso sauce & coconut rice 35
Seabass filet, lemon confit virgin oil & artichoke barigoule 36
Grilled octopus & vegetables, pequillos & taggiasche olives 32

SEMAINIER 29

MONDAY Blanquette de veau, cream veal stew
TUESDAY Pappardelle alla Bolognese
WEDNESDAY Hachis Parmentier & salad
THURSDAY Braised beef chuck, carrots & gravy juice
FRIDAY Vol-au-Vent, chicken, mushrooms & cream
SATURDAY Veal Milanaise, gravy juice, capers & lemon + 5 €
SUNDAY Roast chicken, gravy juice & french fries

TO SHARE for 2 / 115

according to delivery

Rib steack 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, roasted vegetables

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

MAISON BOUDON