



SHARING

- For the « Apéro », french saucisson, radish & salted butter 16
Cream cheese, salmon & trout eggs ~ served with homemade bread 15
White tarama ~ served with homemade pita bread 16
Fritto misto, yogurt~mint~capers 18
Chickpeas falafels & homemade houmous 12 
Truffle & ham croque-monsieur 16
Pizzet' sundried tomatoes, stracciatella & olives 22 
Truffle Pizzet' 24 

STARTERS

- Seared porcini mushrooms, soft egg & butternut~chestnut 23 
Tuna tartare mediterranean style 17
Deviled egg «mimosa», trout eggs & bottargua 14
Burrata, figs, hazelnut & speck 19
Vitello tonato 16/ big 32
Eggplant «maki », goat cheese & ricotta, tomato coulis 15 
Homemade duck foie gras & citrus chutney 29
Sea bream in sashimi, soy, ginger, chilli & avocado 22
Big lettuce heart, olive oil & lemon dressing 14 
Crispy gambas, avocado & sweet chilli sauce 18
6 Homemade snails, herb butter & almonds 20

MAIN COURSES

- White omelet, goat cheese, mint & salad 22 
Gnocchi, porcini mushrooms, stracciatella & chestnut 26 
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, butternut, parsnip & oil hazelnut~lime 34
Seared salmon, miso sauce & coconut rice 34
Grilled octopus & vegetables, pequillos & taggiasche olives 32

SEMMAINIER 28

- MONDAY** Gorgeous César salad & anchovy sauce
TUESDAY Pappardelle alla Bolognese
WEDNESDAY Thai minced beef salad
THURSDAY Veal, roasted tomatoes & mashed potatoes
FRIDAY Raw trout like a tartare, french fries & salad
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
Cottage cheese 0%, vanilla, coconut, raspberry & granola 13
Homemade frosty Passionfruit 13
Banoffee ~ dulce de leche, banana, pecan & caramel 14
Hazelnut & vanilla « Mille-Feuille » 14
Like a pie, chocolate ganache, pecan biscuit & vanilla cream 16
Tarte tatin ~ with pears & crème fraiche 14
Light vanilla cream puffs & chocolate-praline sauce 14

- 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

