




## 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 25   
Tuna tartare mediterranean style 22  
Deviled egg «mimosa», trout eggs & bottargua 14  
Burrata, figs, hazelnut & speck 19  
Vitello tonnato 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

- Gnocchi, sage, roasted eryngi & butternut, 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, butternut, parsnip & oil hazelnut~lime 35  
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 14  
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

