

BOUILLON

entrées

Soupe* - 2,30

Tomato soup with crème fraîche

Soupe à l'oignon gratinée - 4,50

Classic onion soup with croutons and melted cheese

Rillettes de saumon - 5,60

Rillettes of baked and hot-smoked salmon with crisp salad

Avocat aux crevettes - 5,50

Avocado with shrimp and classic sauce rouge

Tartare de bœuf - 4,90

Stirred beef tartare with green salad

Salade de chèvre chaud* - 4,50

Green salad with vinaigrette, walnuts, and bread with grilled goat cheese

plats

Tartare de bœuf et frites - 11,50

Beef tartare with french fries

Steak frites - 15,00

Steak with maître d'hôtel herb butter and french fries

Steak au sauce poivre - 16,50

Steak with pepper sauce and french fries

Confit de canard - 13,40

Confit duck leg with Dauphinoise-style potato gratin and red wine sauce

Tortellini* - 9,90

Tortellini with peas and asparagus

Fish n' chips - 11,40

Breaded white fish with french fries and classic tartar sauce

extras

Frites* - 3,00

French fries

Salade* - 2,60

Green salad with vinaigrette

Gratin dauphinois* - 3,70

Creamy potato gratin

fromages

Roquefort - 3,40

Creamy blue cheese made from sheep's milk

Comté - 3,40

Hard cheese made from cow's milk

Camembert de Normandie AOP - 3,80

White mold cheese made from unpasteurized cow's milk

Assiette de fromages - 7,90

Comté, Camembert, Roquefort

desserts

Crème brûlée - 4,00

Classic crème brûlée

Mousse au chocolat - 3,90

Chocolate mousse with praliné

Glace - 3,40

Vanilla ice cream with praliné

Crumble - 4,30

Rhubarb crumble with crème fraîche

Tarte au citron meringuée - 4,40

Lemon tart with meringue

Profiterole - 4,60

Homemade choux pastry with vanilla ice cream and chocolate sauce