

# 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

### 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