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Soft-drinks

Sodas - 33cl 8e
Fruit juice, Alain Milliat - 33cl
& Les Jus «Nos Jardins Imparfaits» - 25cl 10e

Evian (water) 50cl 6e
Badoit (sparkling water) 50cl 6e
Chateldon (sparkling water) 75 cl 10e

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Teas, Coffees

Espresso 6e
Cappuccino 6e
Thé, infusion 6e

♦

&

Ask for our wine list and other drinks



RESTAURANT. m.n. *

In 1766, a certain Boulanger opened in Paris, rue des Poulies (today, rue des Francs-Bourgeois), an establishment where only diners were accepted but not the thirsty clientele of cabarets. At first, they only served broth, eggs, and poultry.

Boulanger had a sign painted on his storefront with an inscription in Latin for cooking that ended with «*ego restaurabo vos*» which we would translate as «*Come, you whose stomach is crying out for misery and I will serve restaure for you*». Restaure, the word made a fortune.

We say first a *restaurat* and then a restaurant.

The innovation was greeted with favor
... and Paris was covered with restaurants!

Menu

Restaurant open from tuesday to saturday
from 12.00 to 1.30pm and from 7.30 to 9.30pm

Menu of the day, suggestions from the Chefs
39e / pers.

Starter
◇
Main course
◇
Dessert

The «gourmets» menu 70e

Tasting menu & served for all guests
choice from the menu: 1 starter, 2 main courses, 1 dessert
(same for all guests)

Our 'shared and jovial' menu

Small plates to share

60e / pers.

*5 starters, 5 main courses, 1 cheese and 2 desserts
selection by our Chef*

*Price in euros including tax. Service included. Meat Origin: France.
Homemade dishes. List of allergens available on request.*

Starters

Romaine lettuce heart (salad) **18e**
egg mimosa seasoned with capers

Leeks and vinaigrette our way **20e**
granny smith and shiso

Green asparagus **21e**
warm herbaceous and condimented mayonnaise

Homemade gravlax salmon **22e**
smoked raw cream and vegetables

Seasonal Pâté-en-croute **25e**
chutney and small salad

Mains

Gnocchi and sage **20e**
pecorino and arugula *(dish served with no side)*

Roasted artichoke, basil sauce **25e**
artichoke purée and pistachios *(dish served with no side)*

Hake, verjuice sabayon with smoked butter **26e**

Sole cooked Meunière (350g) **45e**

Candied poultry **25e**
supreme wild garlic sauce

'Ile de France' pork chop (350g) **28e**
cooked on the barbecue, *sauce-charcutière* our way

Beef tartare, prepared-minute **35e**

Our dishes are served with one side :
panisse fries, mashed potatoes, vegetables from Val d'Oise, salad

Cheese and desserts

Cheese selection from Ile de France basin **15e**

Desserts of the day, our selection homemade **12e**
(with chocolate and/or fruits)