

# CAFÉ, LIQUEURS & BIÈRES DE MARQUE

# PARIS

## BISTRO

# CUISINE TRADITIONNELLE RECOMMANDÉE

MON-SUN: 12PM-11PM

### - FISHERMAN BAR -

#### GILLARDEAU OYSTERS

12.00/UNIT

SHALLOWS IN VINEGAR AND LEMON

#### SALMON 11.00

CREAM FRESH W/ LEMON CONFIT & DILL  
SALMON CANTER

#### CLASSIC SHRIMPS COCKTAIL 14.00

#### FISH AND CHIPS 15.00

W/ TARTARE SAUCE

### SANDWICH

Waffle Sandwich... 12.00  
CHICKEN, CHEESE, BASIL AND TOMATO

FRENCH GALETTE (PANCAKE)... 8.00  
CHICKEN BREAST, EDMONTAL CHEESE  
SUNNY SIDE EGG AND GREEN SALAD

CLUB SANDWICH PRESIDENT... 10.00  
W/ ROASTED BEEF, TOMATO/BAKED BEILED  
EGGS & HORSERADISH MAYONNAISE

FRENCH TOAST... 8.00  
EDMONTAL CHEESE & HAM, CHERRY BUTTER

CROQUE-MADAME... 10.00  
EDMONTAL CHEESE & HAM, CREAM FRESH  
& SUNNY SIDE EGG ON THE TOP

R.A.C. Sandwich... 14.00  
BACON, AVOCADO, CHICKEN & HARD BOILED

EXECUTIVE CHEF  
BERA THIBAUT

PARIS BISTRO OPEN 24/7

### SOUPS

ONION SOUP GRATINÉE WITH CHEESE... 8.00

MUSHROOM SOUP WITH CRUTONS... 8.00

SEA FOOD SOUP... 9.00

WHEAT TOAST OF CREAM FRESH AND PARSLEY

### APPETIZERS

FRESH CHEESE COOK IN "PAPILLOTTE"... 12.00

SALAD OF TOMATOES AND ONIONS

BACKED GREEN ASPARAGUS... 11.00  
WITH GARLIC CONFIT

HAM FROM BAYONNE... 15.00  
SERVED ON A WARM PLATE

KNIFE-CUT BEEF TARTARE W/ PARMESAN... 11.00  
SERVED W/ CRUQUENOISES

FOIE GRAS "TERRENE"... 20.00  
APPLE PUREE & SEASONAL MARMALADE

MARINIERES MUSSELS... 15.00  
CRUSTY & SHALLOWS, COOKED IN SANCERRE WINE

SNAILS... HALF DOZEN 10.00... DOZEN 15.00  
PARSLEY & GARLIC BUTTER, FOAM & CRISPY GARLIC

FRIED FROG'S LEGS... 22.00  
WITH MUSHROOMS AND ONIONS IN TEMPURA

BOUCHERES A LA REINE... 10.00  
WITH MUSHROOMS AND CHICKEN

### SALADS

CALAMARI AND HAM FROM BAYONNE SALAD... 16.00  
WITH BOCULA

CHICKEN PARIS STYLE FRIEZY SALAD... 9.00

LOW COOKED EGGS, PARMESAN, ANCHOVY

-SALMON... 14.00 -FISH... 16.00

MIXED GREEN SALAD... 6.00  
HERBS, FICHERS, RAISINS, LEMON CONFIT & ROASTED ALMONDS

-GOAT CHEESE... 12.00 -BEEF... 15.00

DUCK SALAD WITH CRISPY VEGETABLES... 10.00  
BALSAM-PEACH DRESSING AND DRY FRUITS

PAN-SEARED FRESH TUNA... 17.00  
NICOISE GARDEN

### MEAT MAINS

OMLETTE... 8.00

HERBS, FRENCH FRIES, COOKED IN BAIN-MARIE

-CHICKEN... 10.00 -BEEF... 12.00

1/2 ROASTED CHICKEN... 12.00

THYM AND HERBS BOUQUET

FRENCH FARM CHICKEN BREAST... 15.00

MUSHROOMS WITH ALMONDS, CONFIT TOMATO

CONFIT DUCK LEG, CHERRIES... 18.00

W/ SWEET VINEGAR SAUCE

DUCK BREAST... 18.00

MASHED POTATO, VEGETABLES, TAPENADE

HONEYLESS ROASTED WILD QUAIL... 14.00

RICE WITH HERBS AND WILD MUSHROOMS

LAMB CHOPS WITH PARMESAN AND THYM CRUST... 21.00

WITH "MACARON" POTATO AND GARLIC SAUCE

LOW COOKED LAMB "NAVARIN"... 17.00

WITH BEANS AND APPLES

BEEF FILET STEAK (220G)... 24.00

MORRIS ROSES AND MUSTARD SAUCE

BRAISED VEAL CHEEK... 17.00

RED WINE SAUCE, MISO VEGETABLES, MASHED POTATOES

RIBEYE WITH BONE AGED 1 MONTH (FOR TWO)... P.P 25.00  
(REQ. MINIMUM 45 MINUTES FOR COOKING)

SLICED TENDERLOIN... 18.00

WITH BLACK PEPPER SAUCE AND MUSHROOMS

GRATINED FRENCH PASTA... 12.00

WITH SHERRIED DUCK AND CONFIT ONION

CHATEAU BEEF TENDERLOIN (400G MINIMUM)... 15.00/100G

CARAMELIZED ONIONS AND MORRIS SAUCE

### FISH MAINS

OVEN BAKED SALMON... 16.00

IN SPECIES CRUST, ORANGE SAUCE, MISO VEGETABLES

SEARED-PAN SEA BASS & SHRIMPS... 22.00

VEGETABLES, ANCHOVIES AND TAPENADE SAUCE

BACKED FILLET OF FISH... 15.00

PUMPKIN PUREE AND PEAR PUREE WITH CINCOBIS

SAUTERED CRISTAL SHRIMPS WITH FISH BALL... 17.00

EGGPLANT AND HERBS SALAD

FRIED STURGEON STEAK... 21.00

BACKED EGGPLANT AND TOMATOES WITH HERBS

### FRENCH TOUCH TO SHARE

CHEESE PLATE... 18.00

ORIGINE FRANCE

RILLETTA OF DUCK... 11.00

W/ PICKLES

FRENCH MINI-BURGER... 4.00/UNIT

EXTRA CRISPY CHIPS... 3.00

FOUR CHEESE FRIED RAVIOLI... 10.00

TARRAGONE SAUCE

TOAST GRILLED BAGUETTE... 5.00

W/ TOPPING

IDEAS OF SNACKS TO EAT WITH BEER AND WINE

### KIDS MENU

CHICKEN FINGER WITH MASHED POTATO

CHICKEN WINGS WITH STEAMED RICE

FRENCH PASTA WITH TOMATO SAUCE

MINI BURGER WITH FRENCH FRIES

PRICE : 6.00

### SIDE DISHES

FRENCH FRIES... 3.00

COOKED IN DUCK FAT W/ GARLIC & LEMON JUICE

"DUXELLE" MUSHROOMS... 4.50  
W/ PARSLEY & GARLIC

CREAMY SPINACH... 4.00

PUREE W/ COULIS TRUFFLES... 4.50

SAUTERED VEGETABLES... 6.00

ONIONS RINGS... 5.50

RICE WITH CORIANDER PESTO... 4.10

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### -DESSERTS-

#### CRUMBLE APPLE PIE 9.00

WITH GRAPES AND ICE CREAM

#### CHERRIES CLAFOUTIS CAKE 6.00

W/ MASCARPONE MOUSSE AND ORANGES SUPREMES

#### LEMON PIE 6.00

WITH MERINGUE AND LEMON ZEST

#### PROFITEROLES 8.00

ICE-CREAM VANILLA, HOT CHOCOLATE SAUCE AND HAZELNUTS

#### HOT APPLE TARTS 4.50

W/ CARAMELIZED APPLES, AND CREAM ANGLAISE

#### CHOCOLATE BALL WITH ALMONDS 6.50

W/VANILLA ICE CREAM AND CRÈME FRAICHE

#### STRAWBERRIES PLATE 9.50

SERVED W/ MINT & GINGER SEASONING, CREAM FRESH.

#### CREME BRULEE VANILLA 7.00

CRUMBLE NUTS & CARAMEL ICE CREAM

#### MACAROONS PLATE (5PCS) 9.50

#### PINEAPPLE CARRACCIO 7.00

AROMATIZED W/ SAFFRON, ICE CREAM MILK &  
PINEAPPLE TWILE

#### HOUSEMADE ICE CREAM 5.00 / SORBET 5.00 (3 SCOOPS)

#### CREPES SUZETTE 6.00

ORANGE REDUCTION, FLAMBÉ W/ GRAND MARNIER IN FRONT OF THE GUEST

#### DOM CHOCOLATE WITH FONDANT 9.00

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