

db
bistro moderne



bistro moderne

SAUMON

DANIEL BOULUD'S SMOKED SALMON

AP 14.

MARINATED SALMON WITH LOVAGE OIL, SWEET PEPPER, MARKET RADISHES

AP 13.

ROASTED SALMON ON A BED OF BUTTERED CABBAGE
WITH ROOT VEGETABLES, RED WINE JUS

MC 28.

HOMARD

LOBSTER BISQUE, TARRAGON FLAN

AP 13.

LOBSTER SALAD WITH ENDIVE, AVOCADO
HEARTS OF PALM, ARTICHOKE AND WALNUTS

AP 17.

OPEN LOBSTER RAVIOLI WITH A DUO OF CELERY, VEAL TONGUE,
ROASTED CHESTNUTS AND SAUCE AMERICAINE

MC 28.

POTIRON

SQUASH SOUP WITH SMOKED DUCK BREAST AND CRANBERRY COULIS

AP 13.

ROASTED MONKFISH WITH A ROOT VEGETABLE FRICASSÉE
AND KABOCHA SQUASH COULIS

MC 27.

SAUTÉED VENISON LOIN WITH DELICATA SQUASH PURÉE,
WILD MUSHROOMS, BRUSSELS SPROUTS AND HUCKLEBERRY SAUCE

MC 32.

SCAROLE

AUTUMN SALAD OF BITTER GREENS ESCAROLE, FRISÉE AND ENDIVE

AP 12.

ROASTED BEET SALAD WITH FRESH RICOTTA, FRISÉE AND PINE NUT DRESSING

AP 13.

TOMATO TARTE TATIN WITH GOAT CHEESE, TREVISANO AND BLACK OLIVES

AP 17.

LEGUMES

POMMES FRITES

SD 6.

MUSHROOM FRICASSÉE

SD 9.

MESCLUN SALAD

AP 11.

GARLIC MASHED POTATOES

SD 6.



bistro moderne

CHAMPIGNON

WILD MUSHROOM VELOUTÉ WITH DUCK CONFIT

AP 12.

ESCARGOTS AND WILD MUSHROOM FRICASSÉE
WITH GARLIC-PARSLEY CREAM AND QUAIL EGG

AP 17.

SAUTÉED SKATE « GRAND MÈRE »

WILD MUSHROOMS, BACON, ONIONS AND POTATOES

MC 25.

BOEUF

BOEUF EN GELÉE, FOIE GRAS AND HORSERADISH CREAM

AP 13.

DB BURGER

SIRLOIN BURGER FILLED WITH BRAISED SHORT RIBS,
FOIE GRAS AND BLACK TRUFFLE
SERVED ON A PARMESAN BUN WITH POMMES SOUFFLÉES

MC 27.

VOLAILLE

GUINEA HEN TERRINE WITH FOIE GRAS
AND HOMEMADE PICKLED VEGETABLES

AP 15.

ROASTED CHICKEN BREAST WITH GARLIC MASHED POTATOES
AND GARLIC CONFIT SAUCE

MC 26.

GLAZED DUCK BREAST WITH BRAISED RED CABBAGE
AND ROASTED PEARS

MC 28.

SLOW-COOKED DISH OF THE DAY

BOUILLABAISSÉ

CASSOULET

LAMB SHANK

BRAISED PORK BELLY

PIG'S TROTTERS

FROG LEGS FRICASSÉE

BRAISED VEAL SHANK (FOR TWO)

JEAN FRANCOIS BRUEL-CHEF DE CUISINE

