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 FRICASSEE
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 FRICASSEE
SD 9.
MESCLUN SALAD
AP 11.
GARLIC MASHED POTATOES
SD 6.
db
bistro moderne

CHAMPIGNON
WILD MUSHROOM VELOUTE 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 GELEE, 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
BOUILLABAISSE
CASSOULET
BRAISED PORK BELLY
PIG'S TROTTERS
BRAISED VEAL SHANK (FOR TWO)

JEAN FRANÇOIS BRUEL-CHEF DE CUISINE

(12.26)