GARE POMPIDOU

LUNCH

Our lunch dishes are served with baguette & butter

V **SOUPE À L'OIGNON 8,75**
caramelized onion soup | baguette | gruyère

V **SOUPE DU JOUR (DAILY PRICE)**
Ask for the soup of the day

SALADE SAUMON FRAIS 19,5
salmon tartare | pickled vegetables | lime mayonnaise

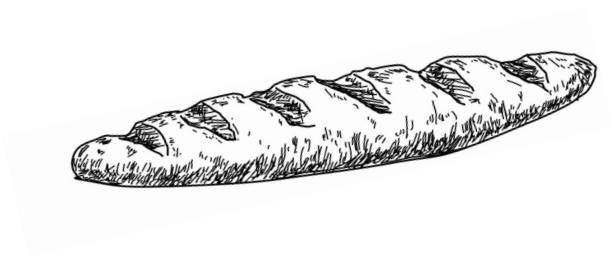
V **SALADE CAMEMBERT CHAUD 16,5**
camembert | honey | beetroot | olives

CAESAR SALAD 16,5
free-range chicken | anchovies | egg | parmesan | crouton

SALADE NIÇOISE 16,5
grilled tuna steak | haricot verts | soft-boiled egg | olives

BRIOCHE AU TERRINE 18,5
duck terrine | liver brûlée | brioche

CROQUETTES DE CREVETTES 14,5
homemade shrimp croquettes | mustard mayonnaise



LES PAINS

V **PAIN & CHÈVRE CHAUD 11,5**
goat cheese | tomato | olive

PAIN & SAUMON FRAIS 13,5
salmon tartare | salad | pickled vegetables

PAIN & JAMBON CRU 12,5
raw ham | beetroot | pecan nuts

PAIN & CROQUETTES 11,75
Holtkamp veal croquettes | mustard

EGGS BENEDICT 15,5
brioche | poached egg | sauce Hollandaise

CROQUE MADAME 13
Gruyère | jambon | béchamel | egg

L'HISTOIRE POMPIDOU

Gare Pompidou is named after the charismatic French president George Pompidou (1911-1974). During his presidency, he gave the order to build a museum of modern art in Paris. Unfortunately, he died before the opening of Centre Pompidou in 1977.

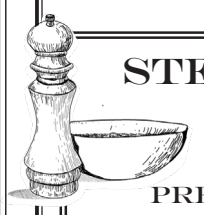
DO YOU HAVE ANY ALLERGIES?
PLEASE LET US KNOW.

FRUITS DE MER

FRENCH CREUSES
soft | salty | 6 - 9 oysters
21 | 29
supplement for 3 different garnishes
2,5

LANGOUSTINE DE POMPIDOU
garlic butter | parsley
4 - 6 pieces
22 | 33

LES CLASSIQUES



STEAK TARTARE 25
160 grams | onion | pickles

AUTHENTICALLY PREPAREDAT YOUR TABLE

Also great to share as a starter for two

STEAK FRITES
pepper sauce | green salad | mayonnaise
22,5

MENU L'EXPRESS

CHEF'S SURPRISE MENU

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a wonderful lunch with 2 delicious courses
29,5 *p.p*

SIDE DISHES

BAGUETTE 5,5
butter
FRNECH FRIES 5
mayonnaise
SALADE VERT 5
green salad

APÉRO

RILLETTES DE PORC MAISON 10,5
rillettes | crostini | pickles

HUÎTRES 10,5 | 21
oysters | soft | salty | lemon | 3-6
supplement for 3 different garnishes 2,5

ENTRÉES

CAMEMBERT RÔTI AU MIEL 15,5
roasted camembert | baguette | honey

TARTARE DE SAUMON FRAIS 16,5
salmon tartare | mango | cucumber | dill

STEAK TARTARE 15,5
onion | quails egg | crostini

BRIOCHE AU TERRINE 18,5
duck terrine | liver brûlée | brioche

PLATS PRINCIPAUX

QUICHE AUX LÉGUMES 22
green asparagus | broccoli | brie

COQ AU VIN 24
free-range chicken in red wine | seasonal vegetables

TOURNEDOS 35
brown butter | sauce bordelaise
supplement for fried duck terrine 9

PALERON DE VEAU 27
slow-cooked veal steak | potato | bacon | peas

BAR EN PAPILLOTE 25
sea bass | seasonal vegetables | dill | butter

PÊCHE DU JOUR
see blackboard for catch of the day

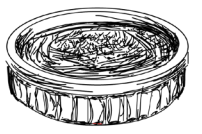
MAGRET DE CANARD CLASSIQUE 26
duck breast | potatoes anna | sauerkraut | orange sauce

PLAT DU JOUR
see our seasonal special on the black board

DESSERTS

ASSORTIMENT DE FROMAGES 15
French cheeses | blue | white | red
wine recommendation: Sauternes

MOUSSE AU CHOCOLAT 9
creamy caramel | gingersnap



CRÈME BRÛLÉE 9
classic | vanilla | cardamom

TARTELETTE AU CITRON 9
vanilla ice cream | meringue
wine recommendation: L'Escoubasso

CRÈPES SUZETTE 9
French style pancakes | orange | Grand Marnier | vanilla ice cream

PAIN PERDU 11
French toast | salted butter | mascarpone