GARE POMPIDOU

APÉRO

OLIVES 4

BAGUETTE 5,5
butter

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

CHARCUTERIE POUR DEUX 19,5
charcuterie | to share

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

ENTRÉES

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

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

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

STEAK TARTARE 15,5
onion | quails egg | crostini

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

CAESAR SALAD 15,5
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

PLATS PRINCIPAUX

QUICHE AUX LÉGUMES 22
green asparagus | broccoli | brie

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

STEAK AU POIVRE 25
steak | grilled vegetables | potatoes anna | pepper sauce

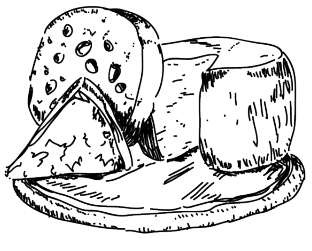
PALERON DE VEAU 27
slow-cooked veal steak | potato | bacon | peas

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 | potato anna | sauerkraut | orange sauce

PLAT DU JOUR
see blackboard for seasonal special dish



FRUITS DE MER

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

COQUILLES
scallops | seasonal vegetables | antiboise | butter
3 - 5 pieces
19 | 32

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

LES CLASSIQUES

STEAK TARTARE 25
160 grams | onion | pickles

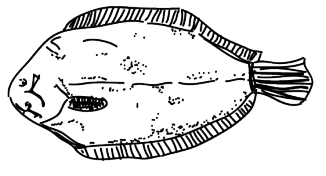
AUTHENTICALLY PREPARED AT YOUR TABLE

Also great to share
as a starter for two

CÔTE DE BŒUF GRILLÉE 68,5
for 2 pers. *| grilled rib eye steak | sauce béarnaise*

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

SOLE MEUNIÈRE CLASSIQUE (DAILY PRICE)
sole | butter | lemon | parsley



DESSERTS

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

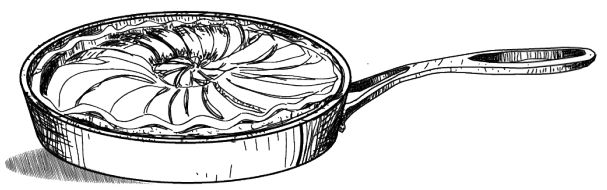
MOUSSE AU CHOCOLAT 9
creamy caramel | gingersnap

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



TARTE TATIN 23,5
FOR TWO PERSONS
wine recommendation: L'Escoubasso

PREPARED À LA MINUTE
PREPARATION TIME: 20 MIN.

CARTE BLANCHE

CHEF'S SURPRISE MENU
a wonderful dinner with
5 delicious courses
58,5 *p.p*

DESSERTWIJNEN

L'ESCOUBASSO 6
golden, sweet with an acid drop

SAUTERNES 7
full flavour of tropical fruit and citrus acidity

LBV DELAFORCE 9
delicate flavour of dark plums and blackberries

10 YEARS OLD TAWNY 10
full flavour of dried currants and apple syrup

SIDE DISHES

BAGUETTE 5,5
butter

FRENCH FRIES 5
mayonnaise

SALADE VERT 5
green salad

GRATIN 6
potato | cheese

DO YOU HAVE ANY ALLERGIES?
PLEASE LET US KNOW.

VEGETARIAN DISH OR
AVAILABLE AS VEGETARIAN