

◆ **CHEESES** ◆

A nice selection of french cheeses 16€  
(Brie de Meaux, Comté & Sainte-Maure-de-Touraine)

◆ **DESSERTS** ◆

Roasted figues, honey & rosemary 16€

Exotic Pavlova 16€

French toast & maple syrup 15€

Delicious fruits salad 14€

"Mille feuille", vanilla cream 15€

Tart of the moment 12€

Café Français "Crème brûlée" 11€

Creamy hot chocolate cake, caramel ice cream 13€

"Café gourmand" 14€ OR "Champagne gourmand" 23€

◆ **ICE CREAM** ◆

Ice cream (2 flavours) : Vanilla, Coffee or Caramel 10€

Sorbets (2 flavours): Strawberry, Mango, Chocolate or Lime 10€

The "Banana Split" 17€

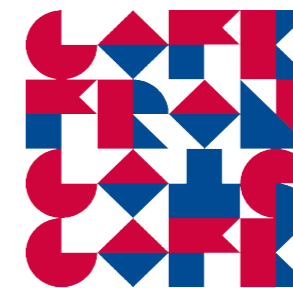
(vanilla, strawberry & chocolate ice cream, banana, chantilly cream & melted chocolate)

The "Dame Blanche" 15€

(vanilla ice cream, chantilly cream, almonds & melted chocolate)

Tutti-Frutti 16€

(lemon, mango & strawberry ice cream, fruits coulis & fruits)



◆ **THE CHEF MENUS** ◆  
**LUNCH & DINNER**  
**ONLY**

(Not available week-end & holidays)

**Starters / Main courses / Dessert 38€**

**Starters / Main course 28€**

**Main course / Dessert 28€**



**" A l'ardoise"**

**(Ask our staff for the suggestions)**

Café Français

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www.beumarly.com

\*All our dishes are home-made, created on site by our team, following our recipes from a fine product selection.

◆ **SALAD** ◆

The "Café Français" *salad* 22€

Caesar salad, *Chicken & bacon* 18€

"Parisian" *salad* 17€

◆ **SANDWICHES** ◆

Club sandwich, *chicken & bacon* 19€

Club sandwich, *smoked salmon* 22€

Cheese burger of *Café Français* 21€

"Croque monsieur" *Beaumarly* 16€

◆ **EGGS** ◆

Omelet or plain scramble *eggs* 12€

\**Mixt, cheese, ham or herbs* 16€

"Benedicts eggs" *bacon or smoked salmon* 16€

◆ **TO SHARE** ◆

"Culatello de Parme" *ham & grilled bread* 22€

Home-made white tarama & *grilled bread* 15€

Duck "Foie Gras" & *sliced bread* 20€

Smoked salmon & *blinis* 22€

◆ **MENU** ◆

◆ **THE STARTERS** ◆

Mixed fried *mushrooms* 16€

Tart with tomato, *rocket salad & parmesan cheese* 14€

Crispy fresh goat cheese, *honey & rosemary* 15€

Marinated salmon, *Tozasu sauce* 19€

Lukewarm artichoke & *vinaigrette* 15€

Ceviche of cod *with spices* 16€

Tomatoes, *Mozzarella di buffala, olive oil & basil* 15€

◆ **TRADITIONAL DISHES** ◆

Gratinated *onion soup* 14€

"Bourgogne" snails, *french recipe* 16€

"Bourguignon" beef recipe, *gently cooked in the pot* 24€

Line caught whiting, "The Colbert Tradition" recipe, *tartare sauce* 31€

◆ **MAIN COURSES** ◆

Penne tomato & basil, *gently spicy* 18€

Beef tartare, *minute made, seasoned for you* 21€

Traditional steak, *pepper sauce* 26€

Rib steak & *béarnaise sauce, For one (300g) 36€ / To share (600g) 72€*

"Parmentier" recipe, *confit poultry & ceps mushrooms topped with mash potatoes* 24€

"Milanaise", *crispy veal scallop* 28€

Veal liver, *grapes fruit sauce & balsamic* 27€

Roasted chicken, *reduced sauce & home-made mash potatoes* 25€

Salmon, *roasted back & "choron" sauce* 27€

Cod filet, *spinach leaves with olive oil & lemon* 29€