

◆ CHEESES ◆

A nice selection of french cheeses 16€

(Brie de Meaux, Comté & Sainte-Maure-de-Touraine)

◆ DESSERTS ◆

Strawberries & chantilly cream 15€

"Mille feuille", vanilla cream 15€

Pavlova with red fruits 16€

Tart of the moment 12€

Creamy hot chocolate cake, caramel ice cream 13€

Delicious fruits salad 14€

"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€

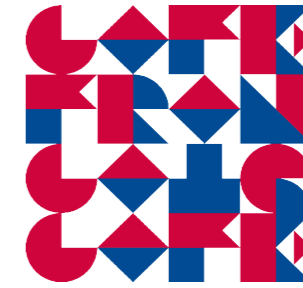
(vanilla ice cream, chantilly cream, almonds & melted chocolate)

Tutti-Frutti 16€

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

The Strawberry "Melba" 17€

(vanilla ice cream, strawberry coulis, chantilly cream & strawberries)



◆ DETOX JUICE ◆

(Homemade juice)

CURE A : CARROT JUICE 8€

CURE B : CARROTS, APPLES & GINGER 8€

CURE C : PEARS, KIWIS, SPINACH & APPLES 8€

CURE D : BEETS, ORANGES, CARROTS & GINGER 8€

CURE E : CUCUMBERS, LEMON, APPLES & MINT 8€

Café Français

3, place de la Bastille 75004 Paris

Tel.01.40.29.04.02 Fax.09.59.42.04.02

www.beumarly.com

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

◆ SALADS ◆

The "Café Français" salad 22€

Caesar salad, Chicken & bacon 18€

Green beans & mushrooms 13€

◆ SANDWICHES ◆

Club sandwich, chicken & bacon 19€

Club sandwich, smoked salmon 22€

Cheese burger of Café Français 21€

◆ 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 ◆

The Andalou gaspacho 12€

Ceviche of cod with spices 16€

Crispy fresh goat cheese, honey & rosemary 15€

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

Marinated salmon, Tozasu sauce 19€

Minced melon 15€ / & Culatello Ham 21€

◆ TRADITIONAL DISHES ◆

Penne tomato & basil, gently spicy 18€

Carpaccio of beef, rocket salad & parmesan cheese 21€

"Croque monsieur" Beaumarly 16€

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

◆ MAIN COURSES ◆

Beef tartare, minute made, seasoned for you 21€

Traditional steak, pepper sauce 26€

"Milanaise", crispy veal scallop 28€

Yellow roasted chicken, reduced sauce & home-made mash potatoes 25€

Salmon, roasted back & "choron" sauce 27€

Gently cooked cod "raifort" & lime 29€