

◆ **CHEESES** ◆

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

◆ **DESSERTS** ◆

**Roasted figues, honey & rosemary 16€**

**Exotic Pavlova 15€**

**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€**

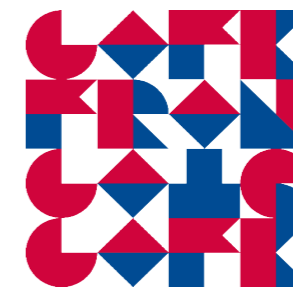
*(vanilla, strawberry & chocolate ice cream, banana, chantilly cream & melted chocolate)*

**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](http://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* 21€

Smoked salmon *& blinis* 22€

◆ **MENU** ◆

◆ **THE STARTERS** ◆

"Pot-au-feu" french soup, *crunchy vegetables & beef with herbs* 14€

Poched egg & *mushrooms cream* 12€

Tart with tomato, *rocket salad & parmesan cheese* 13€

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

Marinated salmon, *Tozasu sauce* 19€

Lukewarm artichoke *& vinaigrette* 15€

Ceviche of cod *with spices* 16€

◆ **TRADITIONAL DISHES** ◆

Gratinated *onion soup* 13€

"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€

Roasted scallop shell fish, *white butter sauce* 31€