

◆ **CHEESES** ◆

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

◆ **DESSERTS** ◆

Freshly frozen *clementine* 12€

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€

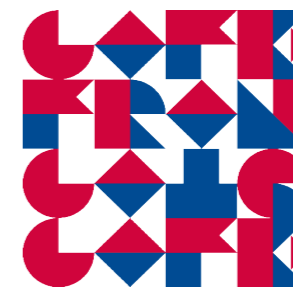
Creamy hot chocolate cake, *caramel ice cream* 13€

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

◆ **ICE CREAM** ◆

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

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



◆ **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€

Witloof salad & *roquefort cheese* 14€

Lentil salad & *bacon* 15€

◆ **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€

Cooked leeks, & *truffle oil* 13€

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

Marinated salmon, *Tozasu sauce* 19€

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 & cepes 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€