

◆ **CHEESES** ◆

**A nice selection of french cheeses 16€**

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

◆ **DESSERTS** ◆

**Strawberries & chantilly cream 16€**

**Baba & Rhum 15€**

**"Mille feuille", vanilla cream 15€**

**Lemon tartlet & raspberries 16€**

**Home-made tart 12€**

**French toast & maple syrup 15€**

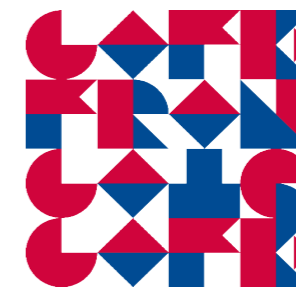
**Creamy hot chocolate cake, hazelnut ice cream 13€**

**Café Français "Crème brûlée" 12€**

**Ice cream : Vanilla, Pistachio or Hazelnut 10€**

**Sorbets : Morello, Mango, Chocolate or Lime 10€**

**"Café gourmand" 14€**



◆ **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**

3, place de la Bastille 75004 Paris

Tel.01.40.29.04.02 Fax.09.59.42.04.02

[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.

◆ **SALADS** ◆

The "Café Français" salad 22€

Caesar salad, *Chicken & bacon* 18€

Red & white quinoa, *grenade, mango & herbs* 14€

Green beans *& mushrooms* 13€

◆ **SANDWICHES** ◆

Club sandwich, *chicken & bacon* 19€

Club sandwich, *smoked salmon* 22€

Steak-sandwich, *cheese burger style* 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** ◆

The Andalou *gaspacho* 12€

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

Warm asparagus, *mousseline sauce* 24€

"Poivrade" Archokes, *truffled vinaigrette & poached egg* 19€

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

Marinated salmon, *Tozasu sauce* 19€

Red tuna little tartare *& acidulated mango* 18€

Minced melon 15€ / *& Culatello Ham* 21€

◆ **TRADITIONAL DISHES** ◆

Penne tomato & basil, *gently spicy* 18€

Carpaccio of beef, *roquette salad & parmesan cheese* 21€

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

"Bourgogne" snails, *french recipe* 16€

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

◆ **MAIN COURSES** ◆

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

Beef filet *& béarnaise sauce* 36€

Traditional steak, *pepper sauce* 26€

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

"Milanaise", *crispy veal scallop* 28€

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

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

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

Gently cooked cod "raifort" *& lime* 29€

Tuna *& sesame seeds* 34€