

◆ **CHEESES** ◆

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

◆ **DESSERTS** ◆

Poched pear, "Belle Hélène" 12€

Café Français "Crème brûlée" 11€

Floating island & "creme anglaise" 12€

French toast & maple syrup 15€

Nut pie & caramel 16€

Delicious fruits salad 14€

"Mille feuille", vanilla cream 15€

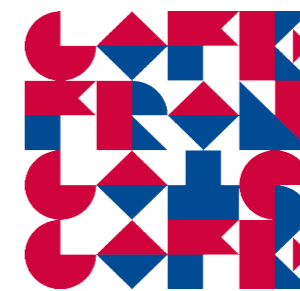
Creamy hot chocolate cake & vanilla ica cream 13€

"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 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.beaumarly.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€

French salad & bacon cubes, soft boiled egg 16€

◆ **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€

*(a choice) Cheese, ham, herbs, bacon, mushrooms, smoked salmon 16€

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

◆ **TO SHARE** ◆

Delicious plate of cold meats & grilled bread 29€

"Culatello de Parme" ham & grilled bread 22€

Home-made white tarama & grilled bread 15€

Duck "Foie Gras" & sliced bread 21€

Smoked salmon & blinis 22€

◆ **THE STARTERS** ◆

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

Cooked leeks, & vinaigrette 13€

Crab & avocado 16€

Poched egg & mushrooms cream 13€

Marinated salmon, Tozasu sauce 19€

Lukewarm artichoke & truffle oil 15€

Ceviche of cod with spices 16€

Crispy fresh goat cheese, honey & rosemary 15€

◆ **TRADITIONAL DISHES** ◆

"Bourgogne" snails, french recipe 16€

Frog's legs, parsley & garlic 27€

"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€

Matured beef tenderloin & bearnaise sauce 37€

"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€

Sesame seared Thuna "mi-cuit", Thai sauce & plain rice 31€