

◆ **CHEESES** ◆

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

◆ **DESSERTS** ◆

Lemon pie & raspberries 16€

Pavlova with red fruits 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€

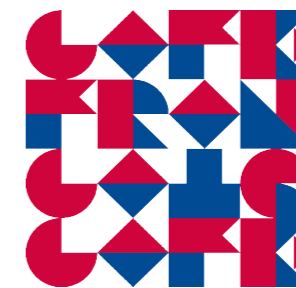
Creamy hot chocolate cake & white chocolate heart 13€

"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.beamarly.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€

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€

Warm asparagus & *mousseline sauce* 19€

Crab & *avocado* 16€

Poched egg & *mushrooms cream* 12€

Artichoke *& truffled "vinaigrette"* 18€

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

Marinated salmon, *Tozasu sauce* 19€

Ceviche of cod *with spices* 16€

◆ **TRADITIONAL DISHES** ◆

"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€

Rosemary roasted lamb *& fresh green beans* 36€

"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€