

◆ **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€

Apple pie & almond 12€

Delicious fruits salad 14€

"Mille feuille", vanilla cream 15€

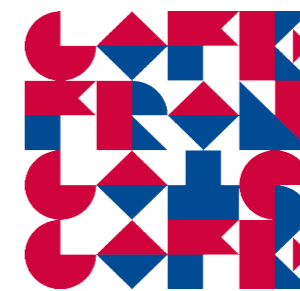
Creamy hot chocolate cake & vanilla ica cream 13€

"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.

◆ **OYSTER BAR** ◆

"Fines de claire" N°2 (6 pieces) 19€
"Spéciales de claire" N°2 (6 pieces) 23€

3 "Fines de Claire" oyster
&
1 glass of "Château de la Moulonnière" white wine
15€

◆ **SALAD** ◆

The "Café Français" salad 22€
Caesar salad, Chicken & bacon 18€
French salad & bacon cubes, soft boiled egg 16€
Witloof salad & roquefort cheese 14€

◆ **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€
Poached 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€
"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€
Roasted scallop shell fish, white butter sauce 31€