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### Soft-drinks

Sodas - 33cl 8e  
Fruit juice, Alain Milliat - 33cl  
& Les Jus «Nos Jardins Imparfaits» - 25cl 10e

Evian (water) 50cl 6e  
Badoit (sparkling water) 50cl 6e  
Chateldon (sparkling water) 75 cl 10e

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### Teas, Coffees

Espresso 6e  
Cappuccino 6e  
Thé, infusion 6e

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&

Ask for our wine list and other drinks



#### RESTAURANT. m.n. \*

In 1766, a certain Boulanger opened in Paris, rue des Poulies (today, rue des Francs-Bourgeois), an establishment where only diners were accepted but not the thirsty clientele of cabarets. At first, they only served broth, eggs, and poultry.

Boulanger had a sign painted on his storefront with an inscription in Latin for cooking that ended with «*ego restaurabo vos*» which we would translate as «*Come, you whose stomach is crying out for misery and I will serve restaure for you*». Restaure, the word made a fortune.

We say first a *restaurat* and then a restaurant.

The innovation was greeted with favor  
... and Paris was covered with restaurants!

# Menu

Restaurant open from tuesday to saturday  
from 12.00 to 1.30pm and from 7.30 to 9.30pm

**Menu of the day, suggestions from the Chefs**  
**39e / pers.**

Starter  
◇  
Main course  
◇  
Dessert

**The «gourmets» menu 70e / pers.**

Tasting menu & served for all guests  
choice from the menu: 1 starter, 2 main courses, 1 dessert  
*(same for all guests)*

**Our 'shared and jovial' menu**

Small plates to share

**60e / pers.**

*5 starters, 5 main courses, 1 cheese and 2 desserts  
selection by our Chef*

Price in euros including tax. Service included. Meat Origin: France.  
Homemade dishes. List of allergens available on request.

## Starters

Gaspacho verde 17e  
feta and mint infused oil

Leeks with vinaigrette, devil-egg style 18e

Tomatoes vinaigrette 20e  
celery and raw smoked cream

Mackerel ceviche 20e  
broccoli, kale chips and citrus

Seasonal Pâté-en-croute 25e  
chutney and small salad

## Mains

Gnocchi and sage 20e  
pecorino and arugula *(dish served with no side)*

Roasted «Violon» zucchini 21e  
basil sauce, pistachios and parmiggiano *(dish served with no side)*

Traditionnal «saumon à l'oseille» 27e

Sole cooked Meunière (350g) 45e

Candied poultry legs 25e  
supreme and lovage sauce

'Ile de France' pork chop (350g) 28e  
cooked on the barbecue, *sauce-charcutière* our way

Beef tartare, prepared-minute 35e

**Our dishes are served with one side :**  
panisse fries, mashed potatoes, vegetables from Val d'Oise, salad

## Cheese and desserts

**Cheese** selection from Ile de France basin 16e

Desserts of the day, our selection homemade 14e