

Beaubourg

CHEFS DE CUISINE / FABRICE RENAUDIN
NICOLAS ABELLO

spring 2015 seasonal menu

EN PREMIER

SEAFOOD EGGS COCOTTE / 15

lobster and shrimp with asparagus and fried parsley

FROG LEGS FRICASSÉE / 18

spring vegetables, alsatian spaetzle and persillade

LA MAUDITE SOUPE A L'OIGNON / 10

Quebec maudite beer, gruyere gratin and cumin gressin

LE CROQUE MONSIEUR OR MADAME / 16

French ham, gruyere, bechamel sauce
add fried egg for Croque Madame + \$2

CROZET AUX PETITS LÉGUMES / 8

French pasta with seasonal vegetables

ESCARGOTS DE BOURGOGNE / 15

garlic and parsley butter

SEARED SCALLOPS / 18

shiitake poached in chicken consume and brunoise printaniere

DUO OF SALMON AND HADDOCK / 16

salmon tartare and smoked haddock, capers, mimosa garnish and toasts

CARPACCIO DE BOEUF / 14

arugula, shaved foie gras, baguette, Paris mushrooms, lemon vinaigrette

LES MOULES MARINIÈRE / 14

white wine broth, french fries

LA FERME EN DÉLIRE / 20

selection of our charcuterie, mustard and cornichons

SOUPE DU JOUR / 9

LE BONHEUR DES SOURIS / 22

our artisan cheese plate selected by our cheese monger

SALADES

LA SALADE BEAUBOURG / 15

mesclun greens, warr goat cheese, smoked duck ham, walnut toasted, herbs de provence dressing

FRISÉE SALAD / 14

lardons, brioche crust, soft boiled egg, champagne vinegar, frisée and croutons

LEEKS EN VINAIGRETTE / 12

spring baby lettuce and broken dressing

FRUITS DE MER

PETIT PLATEAU / 35

serves 1-2 persons

GRAND PLATEAU / 95

serves 3-4 persons

L'IMPERIAL / 150

serves 5-7 persons

east coast oysters, langoustines, prawns, welks, maine lobster, clams

LUNCH MENU DU JOUR

from 11am to 3pm

APPETIZER, ENTREE, DESSERT / 32

ENTREE + 1 / 27

ENTREE / 24

Ask your server for today's menu du jour

LES SPECIALITES DE LA SEMAINE

from 4pm to 11pm

MONDAY	Cru - raw
TUESDAY	À la vapeur - steamed
WEDNESDAY	Grillé - grilled
THURSDAY	Mijoté - braised
FRIDAY	Rôti - roasted
SATURDAY	Gratin
SUNDAY	Sunday Belgian Brunch

ENTRÉES

COTÉ MER

SALMON EN PAPILOTTE / 29

steamed vegetable julienne, endives, confit tomatoes, fried leeks and cilantro

DAURADE TAGINE / 28

tomatoes, capers, fennel confit, bok choy and eggplant in a spicy broth, cooked in earthenware pot

MACKEREL IN ESCABECHE / 26

marinated fish, ratte potatoes, pickled carrots, onions, and celery, espelette oil

PIKE QUENELLE / 24

nantua sauce, gratineed served with rice pilaf and artichoke

DAILY SEAFOOD À LA PLANCHA / MP

with traditional ratatouille nicoise

WHOLE LOUP DE MER FOR 2 / 68

roasted with pomme boulangere, cherry tomatoes and fennel

COTÉ TERRE

STEAK FRITES / 35

the butcher's NY strip, red wine bearnaise butter, homemade fries

L'HAMBURGER / 18

tomme de Savoie, fire roasted peppers and tarragon dressing, onions compote

WHOLE ROTISSERIE CHICKEN FOR 2 / 47

served with truffle potato mousseline and chicken jus

NAVARIN D AGNEAU / 28

slowly braised lamb shoulder, glazed carrots, young potatoes and celery

DUCK BREAST / 29

gratin dauphinois, cognac and green peppercorn sauce, haricots verts

TOURNEDOS ROSSINI / 48

sautéed baby spinach, Perigourdine sauce, fingerling potatoes