

# AU BOURGUIGNON du MARAIS

52 RUE FRANÇOIS MIRON -75004 PARIS TÉL : 01 48 87 15 40  
All our dishes are developed on the spot with local products

## MENU

### STARTERS

	euros
<b>FOIE GRAS AND TOASTS</b> , chutney	23
<b>HOMEMADE HAM TERRINE</b> , condiments of pickled onions and pickles	13
<b>6 LARGE BURGUNDY SNAILS</b>	12
<b>GREEN ASPARAGUS WITH MIMOSA EGG</b> , wild garlic mayonnaise	14
<b>TOMATO AND BURATINA CARPACCIO</b> , pistachio oil	14
<b>ONION SOUP</b> with Emmental cheese	12
<b>ORGANIC EGGS MIMOSA</b> , mayonnaise with white summer truffle	14
<b>CUCUMBER AND AVOCADO GAZPACHO</b> , almond milk, fresh goat emulsion	15
<b>FOR KIDS !</b> Chicken nuggets, fries and ketchup	12

### MAIN COURSES

#### MEAT

<b>BOEUF BOURGUIGNON (BEEF STEW), OUR SPECIALITY</b> , diced bacon, potatoes	25
<b>CHÂTEAU FILET</b> , truffle sauce, potato stuffed with cecina and gratinée au Comté	35
<b>CHEESEBURGER OF THE BOURGUIGNON DU MARAIS</b> , Aubrac beef, cheddar, bacon, fries	23
<b>FILLET OF DUCK</b> , blackcurrant, seasonal green vegetables	27
<b>TRADITIONAL BEEF TARTAR</b> , homemade fries	20

#### FISH

<b>SKEWER OF PRAWNS</b> , virgin shellfish sauce, quinoa with parmesan	29
<b>TUNA</b> , Provençal sauce, piquillos and cuttlefish stuffed with Camargue rice	33
<b>COLD PLATE OF SMOKED FISH</b> , tzatziki sauce, raw vegetable salad	30

<b>POKE BOWL</b> with marinated red tuna, soy sauce, avocado, edamame, red cabbage, cucumber, rice	22
<b>BOURGUIGNON SALAD</b> : Hard-boiled egg, ham terrine, green beans, salad	18
<b>VEGETARIAN DISH</b> : green vegetables, raw vegetables, quinoa, piquillos stuffed with Camargue rice	20

EXTRA

5

### CHEESE & DESSERTS

<b>SAINT MARCELLIN (BURGUNDY CHEESE)</b> , toasts, salad	10
<b>GOURMET COFFEE</b> with 3 pastries	12
<b>PROFITEROLES, VANILLA ICE CREAM «MAISON BERTHILLON»</b> , hot chocolate sauce	14
<b>BOURBON VANILLA CRÈME BRULÉE</b>	12
<b>ICED MANGO AND CANDIED GINGER SOUFLÉ</b>	13
<b>AMARENA CHERRY BLACK FOREST</b>	13
<b>RED FRUIT SOUP WITH VERBENA SYRUP</b>	12
<b>ICE CREAM AND SORBETS</b> two flavours	10
Vanilla, dark chocolate, coco, caramel salted butter - mango, raspberry, lemon	

**CHEF DE CUISINE : THIERRY BLANCHET**

THE HOUSE NO LONGER ACCEPTS PAYMENTS BY CHECK - NET PRICES IN EUROS - TAX AND SERVICE INCLUDED