

AU BOURGUIGNON du MARAIS

52 RUE FRANÇOIS MIRON -75004 PARIS TEL : 01 48 87 15 40

All our dishes are developed on the spot with local products

MENU

STARTERS

Euros

FOIE GRAS AND TOASTS, <i>chutney</i>	24
HOME MADE HAM TERRINE, <i>pickles</i>	13
6 LARGE BURGUNDY SNAILS	12
COMTÉ AND POULTRY GOUGÈRE, <i>truffle chicken sauce</i>	15
LARGE SHRIMPS WITH YUZU, mixed of avocado and grapefruit, <i>cocktail sauce</i>	15
ONION SOUP with Emmental cheese	13
ORGANIC EGGS IN MEURETTE SAUCE <i>small croutons, bacon and mushrooms</i>	13
VELOUTÉ OF PORCINI MUSHROOMS, <i>whipped cream with foie gras and smoked duck breast</i>	14
For kids! Chicken nuggets, fries and ketchup	13

MAIN COURSES

MEAT

BOEUF BOURGUIGNON (BEEF STEW), OUR SPECIALITY, <i>diced bacon, potatoes, mushrooms</i>	26
CHÂTEAU FILET, <i>Sichuan pepper sauce, caramelized shallot, gratin dauphinois</i>	37
CHEESEBURGER, Aubrac beef, cheddar, onions, bresaola, tomato, lettuce, pickle, <i>fries</i>	24
VEAL SWEETBREAD CASSEROLE WITH HAZELNUTS, <i>seasonal vegetables</i>	38
CHICKEN SUPREME STUFFED WITH CHESTNUTS, <i>foie gras sauce, roasted sweet potatoes</i>	29
TRADITIONAL BEEF TARTAR OF AUBRAC, <i>homemade fries</i>	21

FISH

TURBOT FILLET, <i>champagne sauce, variations of cauliflower</i>	39
POLLOCK FILLET, <i>saffron marinière sauce with grey shrimp, oyster mushroom risotto</i>	29
ROASTED SCALLOP PUFF PASTRY, <i>lobster sauce and small vegetables</i>	30

BOURGUIGNON SALAD : poched egg, ham terrine, green beans, salad 18

VEGETARIAN DISH : Oyster mushroom risotto, gratin dauphinois, roasted sweet potatoes, small vegetables, and porcini mushroom velouté 20

EXTRA 5 €

CHEESE & DESSERTS

SAINT MARCELLIN (BURGUNDY CHEESE), <i>toasts, salad</i>	10
GOURMET COFFEE <i>with 3 pastries</i>	12
PROFITEROLES, VANILLA ICE CREAM «MAISON BERTHILLON», <i>hot chocolate sauce</i>	14
VANILLA OF BOURBON CRÈME BRULÉE	12
ORANGE RUM BABA, <i>mascarpone cream</i>	15
ALMOND APPLE TART, <i>yogurt ice cream</i>	14
ICE CREAM AND SORBETS <i>two flavours</i>	10
<i>Vanilla, dark chocolate, pistachio // mango, lime, pear</i>	

CHEF DE CUISINE : THIERRY BLANCHET

LA MAISON N'ACCEPTE PLUS LES REGLEMENTS PAR CHEQUES - PRIX NETS EN EUROS - TAXE ET SERVICE COMPRIS