

# 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

## LA CARTE

### STARTERS

	Euros
FOIE GRAS AND TOASTS, <i>chutney</i>	24
HOME MADE HAM TERRINE, <i>condiments of pickled onions and pickles</i>	13
6 LARGE BURGUNDY SNAILS	13
PÉRÉGOURDINE TART (GIZZARDS CONFIT, SMOKED DUCK BREAST, WALNUTS), <i>foie gras cream</i>	17
GREEN ASPARAGUS AND SMOKED TROUT, <i>citrus vinaigrette</i>	18
PEAS WITH MINT VELOUTE, <i>ricotta</i>	14
ONION SOUP with Emmental cheese and croutons	13
ORGANIC EGGS IN MEURETTE (red wine sauce), <i>small croutons, bacon and mushrooms</i>	14
For kids! <i>Chicken nuggets, fries and ketchup</i>	13

### MAIN COURSES

#### MEAT

BOEUF BOURGUIGNON (BEEF STEW), OUR SPECIALITY, <i>diced bacon, potatoes, mushrooms</i>	26
CHÂTEAU FILET, <i>Chateaubriand sauce, polenta with caramelized onions and beef cecina</i>	37
CHEESEBURGER, Aubrac beef, mature cheddar, bresaola, salad, tomato, pickles, <i>homemade fries</i>	24
DUCK FILLET with port sauce, <i>braised lettuce and melting potatoes</i>	32
TRADITIONAL BEEF TARTAR, <i>homemade fries</i>	21

#### FISH

GRILLED OCTOPUS with chimichurri sauce and Kalamata olives, <i>piquillo and mashed potatoes</i>	32
CASSOLETTE OF MONKFISH MEDALLION with Noilly Prat sauce, <i>fennel and leeks</i>	31
ROASTED LEAN FISH with corn cream, <i>seasonal vegetables with rocket pesto</i>	32
<b>POKE BOWL with smoked trout</b> : soy sauce, avocado, edamame, carrots, vinegar rice, mango	22
<b>BOURGUIGNON SALAD</b> : poached egg, ham terrine, green beans, salad	18
<b>VEGETARIAN DISH</b> : seasonal vegetables, mashed potatoes, braised lettuce...	20

EXTRA 5

### CHEESE & DESSERTS

SAINT MARCELLIN (BURGUNDY CHEESE), <i>toasts, salad</i>	10
GOURMET COFFEE <i>with 3 pastries</i>	13
PROFITEROLES, VANILLA ICE CREAM « BERTHILLON », <i>hot chocolate sauce, flaked almonds</i>	15
BOURBON VANILLA CRÈME BRULÉE	13
STRAWBERRY TART with vanilla cream	16
CHOCOLATE AND PRALINE MILLEFEUILLE WITH AMARENA CHERRIES	15
ICE CREAM AND SORBET <i>two flavors</i>	10
<i>Vanilla, dark chocolate, pistacchio / apricot, lime, raspberry</i>	

CHEF DE CUISINE : THIERRY BLANCHET