

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	13
BEETROOT RAVIOLI FILLED WITH LARGE PRAWNS AND FRESH GOAT CHEESE	15
SEASONAL MUSHROOM TART with onion compote and balsamic	15
ONION SOUP with Emmental cheese	14
ORGANIC EGGS IN MEURETTE (red wine sauce), <i>small croutons, bacon and mushrooms</i>	13
CHESTNUT AND CELERY VELOUTÉ, <i>cappuccino-style with hazelnut</i>	15
For kids! Chicken nuggets, fries and ketchup	13

MAIN COURSES

MEAT

BOEUF BOURGUIGNON (BEEF STEW), OUR SPECIALITY, <i>diced bacon, potatoe, mushroom</i>	26
CHÂTEAU FILET, <i>dried porcini mushroom sauce, potato blinis</i>	37
CHEESEBURGER, Aubrac beef, cheddar, onions, bresaola, tomato, lettuce, pickle, fries	24
IBERICO PORK RACK WITH SHERRY VINEGAR, <i>chorizo polenta and grilled lettuce</i>	31
STUFFED GUINEA FOWL SUPREME, <i>black truffle sauce, sweet potato mille-feuille</i>	29
TRADITIONAL BEEF TARTAR OF AUBRAC, <i>homemade fries</i>	21

FISH

PIKE-PERCH FILLET, <i>black truffle sauce, sweet potato mille-feuille</i>	30
"Label Rouge" SALMON LOIN, lightly cured and semi-cooked, with lemon butter, <i>autumn vegetables</i>	30
ROASTED SCALLOP PUFF PASTRY, Bret, <i>seaweed cream, vegetables</i>	31

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

VEGETARIAN DISH : Potato blinis, sweet potato mille-feuille, vegetables... 21

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 «MAISON BERTHILLON», <i>hot chocolate sauce</i>	15
VANILLA OF BOURBON CRÈME BRULÉE	13
VANILLA-POACHED PEAR, PEAR SORBET, <i>Belle-Hélène style</i>	15
COCONUT RICE PUDDING, <i>pineapple compote, caramelized hazelnuts</i>	13
ICE CREAM AND SORBETS <i>two flavours</i>	10
<i>Vanilla, dark chocolate, candied chestnut // pineapple, lime, pear</i>	

CHEF DE CUISINE : THIERRY BLANCHET

PRICES ARE NET IN EUROS — TAX AND SERVICE INCLUDED — WATER 75cl : 8€