

LE PETIT PONTOISE

STARTERS

From our garden

Christophe Latour- Market gardener in Aquitaine

Artichoke & parmesan tart tatin 15

Beautiful field tomatoes in salad 12

+ burrata from Les Pouilles 19

Raw & Cooked

Sea bass in carpaccio, citrus from Corsica, olive oil & lemon 21

Frogs legs en persillade 19

Salmon in tartar, made in an instant, & avocado 18

Main course 24

The « Classiques » du Petit Pontoise

Snails « escargots » in cassolette from la Ferme de l'Ecluse (*by 7*) 16 / The big one (*by 14*) 29

Au gratin parmesan Ravioles from la Drôme, Mère Maury – Grande tradition since 1885 14

Roasted traditional camembert cheese from Normandie with almonds & honey crust 14

Home made foie gras with figs 24

Cheeses plate 15

from Marie Quatrehomme -MOF

FISHES

Roasted sea bass in filet, vanilla sauce 28

Seasonal vegetables

Monkfish with chorizo Ibérico 32

Risotto Arborio & rich sauce

Fish of the day

MEATS

Entrecôte Charolaise (300g) dry-aged 37

Pepper sauce & home-made mashed potatoes

Duck parmentier with fried foie gras 36

Lamb cooked with love 7 hours 29

Home-made mashed potatoes & seasonal vegetables

Pork cheeks with parisian honey & sweet spices 27

Roasted potatoes, chickpeas, carrots & Pak Choi

Quails roasted in cocotte, with grappes 27

Roasted potatoes, spring onions, peas & carrots

Rack of lamb with «bear garlic» crust 41

Roasted potatoes, spring onions, peas & carrots

Veal kidneys with old mustard sauce from Meaux 26

Roasted potatoes, spring onions, peas & carrots

Extra sides 4

Home-made mashed potatoes - seasonal vegetables - mesclun salad - roasted potatoes - risotto Arborio -.

LUNCH MENU

Monday to Friday

Daily specials

Starter & main course or main course & dessert 23
Starter & main course & dessert 29

LUNCH MENU

Week-end & bank holidays

Daily specials

Starter & main course or main course & dessert 27
Starter & main course & dessert 35

TO START COCKTAILS & APÉRITIFS

Glass of champagne	12
Glass of champagne rosé	13
Kir royal	13
Spritz	10
Bloody Mary	10
Dry Martini	10
Spritz Saint-Germain	10
Espresso Martini	10
Negroni / Negroni Royal	10/12
Beer from Paris, bottle	8
Ricard	6
Pastis from Provence <i>Distillerie Desgravières</i>	9
Pastis with liquorice <i>Distillerie Desgravières</i>	9
Pastis with spices <i>Distillerie Desgravières</i>	9
Pastis with verbena <i>Distillerie Desgravières</i>	9

Ask for our Whiskey cellar Menu