

LE PETIT PONTOISE

STARTERS

From our garden

Christophe Latour- Market gardener in Aquitaine

Eggs mayonnaise, celery rémoulade 10

Artichoke & parmesan tart tatin 16

Soup of pumpkin, stracciatella à la truffe 15

Asparagus, the green ones & first of the season,
« façon mimosa » 19

Raw & Cooked

Sea bass in carpaccio, citrus from Corsica, olive oil
& lemon 24

Frogs legs en persillade 19

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 29
Seasonal vegetables

Monkfish roasted with iberico chorizo 32
Risotto Arborio & rich sauce

Fish of the day

MEATS

Entrecôte Charolaise (300g) dry-aged 38
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 & seasonal vegetables

Beautiful veal chop with Fourme d'Ambert cheese
36
home-made mashed potatoes

Veal kidneys with old mustard sauce from Meaux 26
Roasted potatoes & seasonal vegetables

Extra sides 5

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
Suze Tonic	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