



# LE PETIT PONTOISE


## STARTERS


### **From our garden**

*Christophe Latour- Market gardener in Aquitaine*

Artichoke & parmesan tart tatin 16 

Velouté-soup of pumpkins, fresh goat cheese with truffle 19 

Beautiful mache salad, truffle vinaigrette 17 

Porcini mushrooms pan-fried *en persillade* 26 

### **Raw & Cooked**

Scallops in carpaccio, citrus from Corsica, olive oil & lemon 27


Frogs legs roasted with butter, garlic & parsley 22

Eggs mayonnaise, celery rémoulade 10 

### **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 15   
As a main course 21 

Roasted traditional camembert cheese from Normandie with almonds & honey crust 15 

Home made foie gras with figs 25

**Cheeses plate 15**

from Marie Quatrehomme -MOF

 vegetarian meals

## FISHES

Roasted sea bass in filet, vanilla sauce 34  
*Home-made mashed potatoes*

Cod Aïoli 32  
*Steamed vegetables & hard-boiled egg*

Scallops roasted with truffle butter 41  
*Pépinettes like a risotto*

Fish of the day

## MEATS

Quails roasted in cocotte, with grappes 27  
*Roasted potatoes from Noirmoutier, slow-cooked chanterelles & seasonal vegetables*

Beef Charolais  
- Entrecôte dry-aged (300g) 39  
- Tournedos beef filet (250g) 36  
*Pepper sauce & home-made mashed potatoes*

Duck parmentier with fried foie gras 39

Lamb cooked with love 7 hours 29  
*Home-made mashed potatoes & seasonal vegetables*

Pork cheeks with parisian honey & sweet spices 26  
*Roasted potatoes from Noirmoutier & seasonal vegetables*

Rack of lamb with «bear garlic» crust 45  
*Roasted potatoes from Noirmoutier, roasted porcini mushrooms & seasonal vegetables*

Veal kidneys with old mustard sauce from Meaux 25  
*Roasted potatoes from Noirmoutier, slow-cooked chanterelles & seasonal vegetables*

## Extra sides 5

Home-made mashed potatoes - seasonal vegetables - mesclun salad - roasted potatoes – pépinettes like a risotto.

### LUNCH MENU

Monday to Friday (ex. public holidays)

#### *Daily specials*

Starter & main course or main course & dessert 23

Starter & main course & dessert 29

### LUNCH MENU

Week-end (ex. public holidays)

#### *Daily specials*

Starter & main course or main course & dessert 27

Starter & main course & dessert 35

### **TO START COCKTAILS & APÉRITIFS**

Glass of champagne	14
Glass of champagne rosé	15
Kir royal	15
Spritz	10
Bloody Mary	12
Dry Martini	12
Suze Tonic	10
Spritz Saint-Germain	12
Espresso Martini	12
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*