




LE PETIT PONTOISE

STARTERS

From our garden

Artichoke & parmesan tart tatin 16 

Tomatoes salad with pesto / with burrata 12 / 19 

Beautiful Caesar salad +/- crayfish 14  /21

Raw & Cooked



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


Frogs legs roasted with butter, garlic & parsley 22

Eggs mayonnaise, celery rémoulade 10 

The « Classiques » du Petit Pontoise

Snails « escargots » in cassolette from Bourgogne (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 Isigny-sur-Mer 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 32
Home-made mashed potatoes

Cod aioli 27
Steam vegetables

Big carpaccio of sea bass, artichokes & arugula 36

Fish of the day

MEATS

Quails roasted in cocotte with grappes 27
Roasted potatoes, mitonnées of chanterelles & vegetables

Beef from Yves Billiot
- Entrecôte dry-aged (300g) 37
- Tournedos beef filet (250g) 39
Pepper sauce & home-made mashed potatoes

Duck parmentier with fried foie gras 39

Lamb Allaiton from Greffeuille family cooked with love 7 hours 34
Home-made mashed potatoes & seasonal vegetables

Pork cheeks with Parisian honey & sweet spices 26
Roasted potatoes & seasonal vegetables

Rack of lamb with “wild garlic” crust 41
Roasted potatoes, mitonnées of chanterelles & vegetables

Veal kidneys with old mustard sauce from Meaux 25
Roasted potatoes, mitonnées of chanterelles & vegetables

Extra sides 5

Home-made mashed potatoes - seasonal vegetables -
mache salad - roasted potatoes

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
Distillerie Desgravières 9

Pastis with liquorice
Distillerie Desgravières 9

Pastis with spices
Distillerie Desgravières 9

Pastis with verbena
Distillerie Desgravières 9

Ask for our Whiskey cellar Menu