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 1/21

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 Isignysur-Mer with almonds & honey crust 15 \checkmark

Home made foie gras with figs 25

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

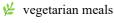
Rack of lamb with "wild garlic" crust 41 Roasted potatoes, mitonnées of chanterelles & vegetables

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

Cheeses plate 15 from Marie Quatrehomme -MOF

Extra sides 5

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



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
Negroni / Negroni Royal Beer from Paris, bottle	10/12
Beer from Paris, bottle	8
Beer from Paris, bottle Ricard Pastis from Provence	8
Beer from Paris, bottle Ricard Pastis from Provence Distillerie Desgravières Pastis with liquorice	8 6 9

Ask for our Whiskey cellar Menu

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