



LE PETIT PONTOISE


STARTERS

From our garden

Artichoke & parmesan tart tatin 16 

Seasonal soup 13 

Beautiful mâche salad with truffle vinaigrette 16 

Asparagus, vinaigrette & mimosa eggs 19 

Raw & Cooked


Marinated herring with potatoes 16


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 Ravigoles 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 from Limagne with figs 25

Cheeses plate 15

FISHES

Roasted sea bass in filet, vanilla sauce 32
Home-made mashed potatoes

Sole (500-600g) meunière 49
Home-made mashed potatoes

Fish of the day

MEATS

Quails roasted in cocotte with grappes 27
Roasted potatoes & seasonal vegetables

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

Duck parmentier from Limagne with fried foie gras 39

Cordon bleu – ham & cheese escalope - of Le Petit Pontoise with Comté cheese 25
Reduced juice & home-made mashed potatoes

Lamb Allaiton from Greffeuille family cooked with love 7 hours 35
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 & seasonal vegetables

Veal kidneys with old mustard sauce from Meaux 25
Roasted potatoes & seasonal vegetables

Extra sides 5

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

 vegetarian meals
* contains satay (peanuts)

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	14
Espresso Martini	12
Negroni / Negroni Royal	10/12
Beer from Paris, bottle <i>Blond or white beer</i>	8
Ricard	6
Pastis with liquorice <i>Distillerie Desgravières</i>	9
Pastis with spices <i>Distillerie Desgravières</i>	9
Pastis with verbena <i>Distillerie Desgravières</i>	9

*Discover our Whisky cellar menu and our
selection of Gins & Tequilas* 