LE PETIT PONTOISE

STARTERS

From our garden
Mille-feuilles of beetroot & fresh goat's cheese 14

Artichoke & parmesan tart tatin 16

Chanterelle velouté, Isigny crème fraîche 16

Raw & Cooked
Sea Bass carpaccio, bottarga & lime 24

Frogs legs roasted with butter, garlic & parsley 22

Eggs mayonnaise, celery rémoulade 10

Pan-Fried foie gras with applle 25

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 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

Scallops in the shell, maître d'hôtel butter
& Pilaf Rice 34

Fish of the day

MEATS

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

Beef from Yves Billiot
- Entrecôte dry-aged (300g) 38
- Tournedos beef filet (250g) 39

Pepper sauce & home-made mashed potatoes

Rossini Beef Fillet 59
Foie gras, black truffle, toasted bread & homemade mashed potatoes

Duck parmentier from Limagne with fried foie gras 39

Cordon bleu – ham & cheese escalope - of Le Petit Pontoise with Comté & Brézain cheeses 29
Reduced juice & home-made mashed potatoes

Lamb Allaiton from Greffeuille family (Rignac-Aveyron) cooked with love 7 hours 36
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 24
Roasted potatoes & seasonal vegetables

vegetarian meals
Allergen information available on request
** contains satay (peanuts)*

Extra sides 5
Home-made mashed potatoes - seasonal vegetables - mâche 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
French 75	13
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 *Blond or white beer*	8
Ricard	6
Pastis with liquorice *Distillerie Desgravières*	9
Pastis with spices *Distillerie Desgravières*	9
Pastis with verbena *Distillerie Desgravières*	9

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