

BACCHUS

amour de bouchon

MENU STARTER - MAIN - DESSERT : 33€

NIBBLES

Bone Marrow, Garlic Toast & Smoked Guérande Sea Salt - 7€

Radishes with Cultured Butter and Sea Salt - 3€

Grilled Pig's Ear, Sauce Gribiche - 5€

STARTERS

Veal Liver with Parsley & Sherry Vinegar Glaze - 9€

Pan-Seared Bayonne Ham, Shallots & Duck Fat - 11€

Leeks Vinaigrette, Mimosa Style - 8€

Soft-Poached Egg in Red Wine Sauce, Heritage Pork Belly - 9€

MAIN COURSES

Slow-Confit Salmon, Lemon Beurre Blanc, Cauliflower & Frisée with Hazelnut Oil - 21€

Pepper Steak, Sarladaise Potatoes & Rich Jus - 22€

Sweetbreads with Cognac, Mushrooms, Chestnuts & Roasted Vegetables - 22€

Ravioles du Dauphiné, Comté Cream - 18€

DESSERTS

Pink Praline Tart, Isigny Cream - 7€

Paris-Brest (Praline Choux Pastry) - 7€

Valrhona "Inaya" Chocolate Mousse, Cocoa Crumble - 8€

