

AU BŒUF COURONNÉ

Starters

Traditional Parisian-style onion soup au gratin.....	7,50€
Warm leeks with eggs mimosa.....	8,00€
Fried small fish with tartare sauce.....	8,50€
Farmhouse pâté with chicken liver, as much as you like.....	9,00€
Poached eggs in red wine sauce.....	9,50€
Dauphiné ravioli au gratin with chive cream.....	10,00€
Marrow bone with Guérande sea salt and toasted country bread.....	12,50€
Carpaccio of scallops with vegetable vinaigrette.....	16,00€
Large Burgundy snails served in their shells*.....	6 pieces..... 12,00€ 12 pieces..... 21,30€
French duck foie gras with onion confit with grapes.....	20,00€
A glass of Sauternes Bastor Lamontagne 2002 (12cl).....	12,00€
Beech-smoked Scottish salmon, served with toast*.....	21,00€

"La Guildive" vintage sardines with lemon, butter and country bread.....	14,00€
"La Guildive" ventresca tuna with olive oil, lemon, butter and country.....	19,00€

Fish

Depending on daily availability and subject to favourable fishing.

Wild cod with potatoes crushed with fromage frais and fines herbes.....	24,00€
Scallops with port jus and pan-fried celery and oyster mushrooms.....	28,50€

Historic dishes from la Villette's horse trading days

Our beef cuts are selected from Normandy cows raised in France, and matured for 20 days by our butcher.

Rump steak.....	300g.....	25,00€
"Fort des Halles" prime sirloin steak.....	300g.....	26,00€
Generous marbled rib steak.....	400g.....	35,00€
"Pavé des mandataires" steak cut from the fillet.....	300g.....	38,50€

Griddled sirloin skirt steak for 2 people.....	500g.....	39,00€
Grilled Villette prime rib of beef for 2 people.....	1200g.....	75,00€
Butcher's cut Chateaubriand steak for 2 people.....	700g.....	77,00€
Angus T-Bone steak for 2 people.....	1200g.....	85,00€

To accompany our beef dishes, choose from soufflé potatoes, French fries or fried new potatoes.

Le Bœuf Specialities

The "Boeuf Couronné" traditional gourmet burger.....	18,50€
The classic beef tartare of lean meat "minced to order and prepared as you like it".....	19,00€
Pan-fried beef hanger steak on a bed of caramelised shallots.....	300g..... 21,00€
Grilled whole veal kidney served with wholegrain mustard sauce.....	23,50€
"Vieille France" veal head with ravigote sauce.....	24,00€

Meat for smaller appetite at Le Bœuf Couronné

Hanger steak with caramelised shallots.....	200g.....	18,00€
Grilled butcher's choice steak.....	200g.....	19,50€

Mature cheese board with Gabriel Coulet Roquefort des Caves, served with a glass of LBV port (6cl).....	12,00€
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Desserts

Pineapple and mango in juice with lime sorbet.....	8,00€
Your choice of flavours from our selection of ice creams and sorbets (traditionally made)*.....	8,50€

Vanilla, Dark chocolate, Guatemalan espresso coffee, Salted butter caramel, Williams pear, Freshly-squeezed lemon juice, Raspberry with fruit pieces, Blackcurrants and berries, Mango with fruit pieces, Creole rum & raisin.

Grand Cru chocolate mousse.....	8,80€
Floating island with pink pralines and vanilla fine custard sauce.....	8,90€
Crème brûlée with brown sugar and Bourbon vanilla.....	9,00€
Brioche French toast with salted butter caramel ice cream.....	10,00€

Our Baked Alaska flambéed in rum.....	9,50€
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Gourmet baba soaked in Saint-James amber rum*.....	11,00€
Profiteroles prepared to order: 3 choux puffs with vanilla ice cream and a pot of hot chocolate.....	11,50€
Crepes Suzette flambéed in Grand Marnier.....	12,00€
Prunes in Armagnac*.....	12,50€

Business Club menu 36€

- Choice of apéritif : Américano (10cl) or Sparkling Kir (15cl) or white or red Lillet (6cl)
- Choice of starter : Chicken liver pâté or Green Puy lentil salad
or French duck foie gras with onion confit
- Choice of main course : Hanger beef steak 200g or AAAAA Andouillette (chitterling sausage)
or Tuna steak 200g
- Cheese board
- Choice of dessert : Panaché of sorbets or Pineapple in juice with lime sorbet
or Crème brûlée with brown sugar and Bourbon vanilla
- Choice of beverage : Half-bottle of mineral water or Half-bottle of red, white or rosé Buzet & Coffee

Little Gourmets menu 9€

- Up to 12 years old - FREE to children under 6.
- Tuna escalope with mashed potato
or Freshly minced beefburger with house French fries
- Ice cream or Crème brûlée + Coca-Cola (33cl) or fruit juice (20cl)

1^{er} Maître d'Hôtel Thibaud AVIAS Head Chef Antonio GONCALVES
Autumn - Winter 2019/2020

We have an information book detailing the presence of allergens in our dishes, please do not hesitate to request it. Carafe of water available. Service from 12 pm to 3 pm and from 7 pm to midnight - Net prices - Service included (15% of net price). For your protection against stolen cheques, identification must be provided for all payments by cheque.