

HÔTEL
ROCHECHOUART

AU N°55 DU BD DE ROCHECHOUART

À PARIS



HOTEL ROCHECHOUART

Starters

The authentic Caesar salad <i>The one and only</i>	11	Oeufs en meurette <i>Traditional poached eggs in a red wine sauce</i>	13
Marrow bone <i>Au gratin, mustarded toast</i>	14	Mushroom soup <i>Seasonal mushrooms and pan-fried foie gras</i>	16
Homemade Pâté en Croûte <i>Pickles and mustard seeds</i>	16	Grandin n°2 Oysters from Bretagne <i>1/2 dozen or 1 dozen</i>	16/ 30
Frogs' legs <i>Brown butter, sweet persillade</i>	15	Scallops <i>Pan-fried, celery mousseline</i>	22

Mains

Sweetbread <i>Spinach with capers and raisins, homemade purée</i>	38	Poached cod in court-bouillon <i>vegetable minestrone</i>	27
Beef tenderloin, peppery sauce <i>Homemade crispy fries</i>	36	Cockerel "en crapaudine" <i>Morel and white wine sauce, homemade crispy fries</i>	35
Steak Tartare Boulevard <i>Homemade crispy fries</i>	24	Stuffed cabbage <i>Vegetable broth</i>	24

Signature dishes

Duck and Foie gras Pithiviers for 2 <i>Scarole, figs, olives, creamy meat juice in puff pastry</i>	62
Sole Mikado <i>Capers and lemon sauce, homemade purée</i>	34

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Travel Inspirations

Gare de l'Est 25

Veal liver, venetian way

Bittersweet onions, fresh herb salad, homemade purée

Gare du Nord 28

Vol au Vent

Creamed chicken and seasonal mushrooms in puff pastry

Cheese

Farmer's Saint Nectaire 9

Salad

DESSERTS

Our must-have crepe cake <i>Vanilla custard</i>	12	Crème brûlée <i>Vanilla from Madagascar</i>	10
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Ile flottante <i>Just like home, topped with caramel and roasted almonds</i>	12	Chocolate mousse <i>Cocoa crumble and roasted almonds</i>	13
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Pavlova <i>Meringue and seasonal fruits</i>	14		
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