



Taxes et service compris. Les chèques ne sont pas acceptés.  
All rates are in euros. All taxes and service included

# ROCHECHOUART

AU N°55 DU BD DE ROCHECHOUART  
À PARIS

## STARTERS

The authentic Caesar Salad ..... 11 The one and only	Œufs en meurette ..... 13 Traditional poached eggs in a red wine sauce
Marrow bone ..... 15 Au gratin, mustarded toast	Green Asparagus ..... 16 Served warm, light foam mayonnaise
Homemade Pâté en Croûte ..... 16 Pickles and mustard seeds	Oysters n°2 from Brittany ..... 16/30 1/2 dozen or 1 dozen
Frog's legs ..... 15 Brown butter, sweet persillade	Whole Artichoke ..... 15 Pan fried, celery mousseline

## MAINS

Grilled lamb chops ..... 30 Lamb juice lightly sweet with honey, homemade puree	Roasted Turbot ..... 31 Shellfish sauce, spring vegetables
Beef tenderloin, peppery sauce ..... 38 Homemade crispy fries	Cockereel "en crapaudine" ..... 36 Morels and white wine sauce, homemade crispy fries
Steak Tartare Boulevard ..... 24 Homemade crispy fries	Stuffed Cabage ..... 24 Vegetable broth

## SIGNATURE DISHES

Veal chop 300gr  
Roasted on the bone, green beans, bacon and morels  
42

Sole Mikado  
Capers and lemon sauce, homemade purée  
38

## BACK FROM JOURNEY

### GARE DE L'EST

Veal Liver, venetian way  
Bittersweet onions, fresh herb salad, homemade purée  
25

### GARE DU LYON

Milanese Risotto  
Mad with marrow and saffron  
28

## CHEESE

Ossy Iraty ..... 9 Black cherry jam
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## DESSERTS

Our must-have crepe cake ..... 12 Vanilla custard	Crème brûlée ..... 11 Vanilla from Madagascar
Île flottante ..... 12 Just like home, topped with caramel and roasted almonds	Profiteroles, chocolate sauce ..... 14 Homemade puffs and vanilla ice cream
Fontainebleau ..... 13 Mix yogurt and whipped cream with red berries	

We have a special menu for our childs ! Ask your waiter !