

BACHHAUMONT

RESTAURANT

MENU

DAILY STARTER + DAILY SPECIAL

or

DAILY SPECIAL + DAILY DESSERT

26 €

À LA CARTE

STARTERS

Sprout and herb salad	7€
Sardinillas, organic butter and lemon	10€
Soft-boiled egg and pumpkin emulsion, saffron onions and cereal crisp	12€
Artichoke vinaigrette	12€
Leeks marbré, truffled vinaigrette, mimosa condiment	16€
Smoked salmon and veggies tartar, warm brioche	17€
Duck foie gras, artichoke and lettuce	17€
Burrata vegetables salad, truffled vinaigrette	18€
Woodland mushrooms, smoked shiitake emulsion, toasted brioche	19€
Burrata vegetable salad, truffled vinaigrette	22€
Organic oysters, « La Perle de Nolin », from Île de Chausey, whisky Laphroaig	18€ for 6 / 27€ for 9

MAIN COURSES

FISH

Sesame crusted salmon, wasabi, Buddha hand milk, <i>side dish of your choice</i>	25€
Red mullet fillets, kasha's seeds, passion & curry juice, Granny apples and Pak Choï cabbage	26€
Roasted sea bream, mashed parsnips and pickled salsify	26€
Candied artichokes, praires, <i>side dish of your choice</i>	30€

MEAT

Roasted beef shank (6,3 oz), sliced juice with olives and savouries, bearnaise sauce, <i>side dish of your choice</i>	25€
Chicken supreme, <i>side dish of your choice</i>	27€
Roasted and candied chuck flap, spicy coconut beans (6,3 oz)	28€
Pepper beef steak (7 oz), <i>side dish of your choice</i>	32€
Confit veal breast, carrots and semi-salted clementine	35€

VEGGIES

Paccheris, pepper sauce and truffled gouda	21€
Our vegetarian plate served with quinoa	25€

SIDES

Potatoes, organic homemade fries, sprout salad, oven grilled sucrine, seasonal vegetables, homemade mashed potatoes	6€
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DESSERT

Pie of the day	7€
Caramelized Mille Feuille, light vanilla cream	10€
Finger, pecan biscuit, milk chocolate & coffee mousse	10€
Roasted pineapple, pink pralines, olive oil ice cream	10€
Homemade biscuit with pears, almond milk sorbet	10€

Chef Franck Fontaine



Pastry Chef Xavier Mertz

Net price in euros and service included. All our meats are from EU origin.