

BACHHAUMONT

RESTAURANT

STARTERS

Organic oysters, « La Perle de Nolin », from Île de Chausey, whisky Laphroaig	25€ for 6 / 38€ for 9
Artichoke & vinaigrette	12€
Leeks marbré, truffled vinaigrette, mimosa condiment	16€
Burrata vegetable salad, truffled vinaigrette	22€
Woodland mushrooms, smoked shiitake emulsion, toasted brioche	26€
Beef Cecina	12€
Foie gras mille-feuille and artichoke	23€
Duck liver terrine, pear with tonka bean	24€
Seabream carpaccio, gremolata sauce	18€
Grain crab profiteroles, seaweed emulsion	23€
Smoked eel, potatoes salad, sour cream and Maison Nordique caviar	28€

MAIN DISHES

Italian paccheris, purple artichoke and pak choï cabbage	19€
Vegetarian plate	25€
Poached pollock, vegetables, fresh herbs & horseradish	22€
Candied artichokes, praires (choice of garnish)	30€
Red mullet fillets, kasha seeds, passion curry juice, granny apples and Pak Choï cabbage	34€
Roasted cod lacquered with spice honey, mashed carrot with passion berry	38€
Veal entrecote, scent of iodine, almond milk (choice of garnish)	31€
Duck chop Apicius style, fennel and kumquats	33€
Beef fillet, woodland mushrooms, foie gras	38€
Roasted rack of lamb, sliced juice with olives and savouries (choice of garnish)	40€

TO SHARE

Fish of the day, roasted (rate per kilo, according to the daily exchange rate)	
Grilled lobster, seasonal vegetables	80€
Lamb shoulder, candied twelve hours	86€
Veal shank, candied twelve hours	90€
Black Angus beef shank, barbecue sauce	90€/kg
Balti prime rib, beechwood matured, handmade béarnaise	110€/kg

SIDE DISHES

Seed potatoes (sage, lemon) / French fries / mashed potatoes / green Salad / braised sucrine / seasonal vegetables	6€
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Cheeses, individual plate 12€, or ask for our cheeses plate to share

DESSERTS, from our pastry chef

Pie of the day	9€
Roasted mango, exotic fruits, passion fruit sorbet	14€
Caramel & chocolate Finger, pecan biscuit	15€
Citrus shortbread tartlet, soft pistachio biscuit	15€
Guanaja chocolate soufflé	15€

DESSERTS TO SHARE

Madagascar vanilla ice cream or Caribbean chocolate ice cream	20€
Caramelized Tatin pie, thick cream	22€
Baba with rum, Madagascar vanilla cream	30€

Chef Franck Fontaine



Pastry Chef Xavier Mertz