


LE PETIT PONTOISE


STARTERS

From our garden

Christophe Latour- Market gardener in Aquitaine

Artichoke & parmesan tart tatin 16 


Velouté-soup of pumpkins, fresh goat cheese with truffle 19 

Beautiful mache salad, truffle vinaigrette 17 

Raw & Cooked


Scallops in carpaccio, citrus from Corsica, olive oil & lemon 27


Frogs legs roasted with butter, garlic & parsley 22


Eggs mayonnaise, celery rémoulade 10 

The « Classiques » du Petit Pontoise

Snails « escargots » in cassolette from la Ferme de l'Ecluse (by 7) 16 / The big one (by 14) 29

Au gratin parmesan Ravioles from la Drôme, Mère Maury – Grande tradition since 1885 15 


As a main course 21 

Roasted traditional camembert cheese from Normandie with almonds & honey crust 15 

Home made foie gras with figs 25

Cheeses plate 15

from Marie Quatrehomme -MOF

 vegetarian meals

FISHES

Roasted sea bass in filet, vanilla sauce 34
Home-made mashed potatoes

Scallops roasted with truffle butter 41
Pépinettes like a risotto

Fish of the day

MEATS

Quails roasted in cocotte, with grappes 27
Roasted potatoes from Noirmoutier & seasonal vegetables

Beef Charolais
- Entrecôte dry-aged (300g) 39
- Tournedos beef filet (250g) 36
Pepper sauce & home-made mashed potatoes

Duck parmentier with fried foie gras 39

Lamb cooked with love 7 hours 29
Home-made mashed potatoes & seasonal vegetables

Pork cheeks with parisian honey & sweet spices 26
Roasted potatoes from Noirmoutier & seasonal vegetables

Rack of lamb with «bear garlic» crust 45
Roasted potatoes from Noirmoutier & seasonal vegetables

Veal kidneys with old mustard sauce from Meaux 25
Roasted potatoes from Noirmoutier & seasonal vegetables

Extra sides 5

Home-made mashed potatoes - seasonal vegetables - mache salad - roasted potatoes – pépinettes like a risotto.

LUNCH MENU

Monday to Friday (ex. public holidays)

Daily specials

Starter & main course or main course & dessert 23
Starter & main course & dessert 29

LUNCH MENU

Week-end (ex. public holidays)

Daily specials

Starter & main course or main course & dessert 27
Starter & main course & dessert 35

TO START COCKTAILS & APÉRITIFS

Glass of champagne	14
Glass of champagne rosé	15
Kir royal	15
Spritz	10
Bloody Mary	12
Dry Martini	12
Suze Tonic	10
Spritz Saint-Germain	12
Espresso Martini	12
Negroni / Negroni Royal	10/12
Beer from Paris, bottle	8
Ricard	6
Pastis from Provence <i>Distillerie Desgravières</i>	9
Pastis with liquorice <i>Distillerie Desgravières</i>	9
Pastis with spices <i>Distillerie Desgravières</i>	9
Pastis with verbena <i>Distillerie Desgravières</i>	9

Ask for our Whiskey cellar Menu