



# Le Bistrot des Remparts

Our local partners :

Ferme des Arpents - Ferrières (77)

Bourdicaud - Esternay (51)

Huguier Frères – Mailly Le Camp (51)

Janic – Pamfou (77)



[auxvieuxremparts.com](http://auxvieuxremparts.com)

All our products are homemade



The list of allergens is available on request.

Net prices in Euros, taxes & service included.

Please note that our establishment does not accept cheques.

Payments accepted: cash, credit card, American Express, luncheon vouchers, vacation vouchers



## Menu Plaisir

Langoustine cake,  
Bisque and Herb Salad

Or

Cromesquis of Brie with Truffle oil,  
Mushroom à la Grecque

\*\*\*

Fish of the moment, Coral cream,  
Fennel Melt with Sage

Or

Confit of beef chuck  
Roasted Potatoes, Brie Sauce

\*\*\*

Praline tartlet with hazelnut ganache,  
Chocolate coulis

Or

Citrus Entremet,  
Red Fruit Coulis

Starter - Dishes - Dessert 38

Starter - Dishes or Dishes - Dessert 33

The menu changes every week according to the market's return.

Please call us on 01 64 08 94 00 for menu details.



## Menu Gourmand

Duck Foie Gras with Kampot Pepper,  
Onion Confit and Brioche Maison

Or

Label Rouge Salmon in Gravlax, Beet and Apple Méli-Mélo,  
Pomegranate Cider Vinaigrette

\*\*\*

Scallops, Parsnips two ways,  
Crispy Kale with Pink Berries, Watercress Espuma

Or

Rosé Veal Cut in the Square,  
Crushed Vitelotte and Chips, Pan-fried Shiitake, Spicy Jus

\*\*\*

Dacquoise with Verger de la Ville Haute apples,  
Creamy Mousse and Apple Compote with Timut Pepper

Or

Dôme de Marron, Clementine Insert,  
Milk Chocolate Icing and Mona Lisa Biscuit

Starter - Dishes - Dessert 52



## Starters

Crispy Sweetbreads, Pan-fried Chanterelles, Comté Cheese Cream	21
Tatin of Leeks, Poached Organic Egg, Grated Extra Old Mimolette	18
Duck Foie Gras with Kampot Pepper, Onion Confit and Brioche Maison	25
Creamy Mushroom Soup with Hazelnut Oil and Snails Ravioli	19
Label Rouge Salmon Gravlax, Beet and Apple Méli-Mélo, Pomegranate Cider Vinaigrette	22



## Dishes

Scallops, Parsnips Cook in two ways, Crispy Kale with Pink Berries, Watercress	29
Quail Fillets, White Penja Pepper Sauce, Potato Gnocchi, Orange Glazed Baby Carrot	26
Veal Steak, Crushed Vitelotte and Chips, Pan-fried Shiitake, Jus Corsé	28
Butternut Hazelnut Crumble with Mushrooms and Cancoillotte, Bouquet of Lettuce	22
Doe Meat with Aromatic Herbs, Red Wine Sauce with sweet Spices, Jerusalem Artichoke Crumble with Hazelnut Flakes	29

*All our Meats are Born, Raised and Slaughtered in France.*



## Cheeses

Trilogy of PDO Cheeses



## Desserts

Dacquoise with Local Farm Apples, Creamy Mousse and Apple Compote with Timut Pepper	14
Mango Coconut Ingot, White Chocolate Glaze	12
Chocolate Trilogy: Caramel Mousse Macaron, Chocolate Baba and Orange Sirop, Baba au Chocolat and Orange Syrup, Chocolate and Passion Fruit Ganache	14
Dôme of Chestnut with Heat of Clementine, Chocolat Milk Icing and Mona Lisa Biscuit	12
Gourmand Coffee	14



## Menu Infant

Cream of seasonal soup with croutons

Or

Assiette de Charcuterie Fine and Condiments

\*\*\*

Fish of the moment Or Veal steak

Crushed Vitelotte, Baby Carrot

\*\*\*

Chocolate Moelleux

Or

Apple tartlet

Starter - Dishes - Dessert 19

Starter - Dishes or Dishes - Dessert 16