




# Le Bistrot Aux Vieux Remparts

Our local partners :

Ferme des Arpents - Ferrières (77)  
Bourdicaud - Esternay (51)  
Huguier Frères – Mailly Le Camp (51)  
Roullier Alberic – Jaulnes (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

Bulgur and Crabmeat Tabbouleh,  
Herb Cream

Or

Smoked Duck Breast, Mesclun  
Old-fashioned Mustard Mousse

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Fish of the moment, Watercress Espuma  
Vegetable purée and cherry tomato clusters

Or

Rolled veal breast, Brie cream  
Potato Purée, Pan-fried Shiitake

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Caramel Chocolate Tartlet  
White Nutty ganache

Or

Blackcurrant and 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 "Opéra" with Cacao & Malt Black Bread,  
Red Berry Mirror, Seeded Brioche

Or

Red Mullet Aspic with Anise and Seasonal Baby Vegetables,  
Rocket Salad with Preserved Lemon and Crushed Tomato

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Cod Fillet,

Minted Green Pea Risotto, Organic Chia Seed Tuile

Or

Roasted Duck Breast,

Cumin Carrot Mousseline and Sugar Snap Peas, Honey-Orange Sauce

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Jivara Chocolate Ganache Puff Pastry,  
Caramelized White Chocolate and Cream Puff  
with Toasted Almond Pastry Cream

Or

Pistachio Macaron, Red Berry Compote,  
Lime Mascarpone Mousse and Moretum Cream

Starter - Dishes - Dessert 55

Starter - Dishes or Dishes - Dessert 43



## Starters

Veal Lace with Crunchy Vegetables, Black Olive Tapenade, Tomato Brioche Bread, Shallot and Comté Cheese Vinaigrette	19
Warm Jaulnes Asparagus, Green Asparagus Tips in Tempura, with Condiments	18
Duck Foie Gras "Opéra" with Cacao and Malt Black Bread, Red Berry Mirror and Seeded Brioche	24
Heirloom Tomatoes with Fleur de Sel, Summer Truffle Burrata, Toasted Bread, Basil Sorbet and Black Olive Powder	17
Red Mullet Aspic with Anise and Seasonal Vegetables, Rocket Salad with Candied Lemon and Crushed Tomato	22



## Dishes

Cod Fillet, Minted Green Peas Risotto, Organic Chia Seed Tuile	30
Label Rouge Pork Chop Cut from the Rack, Seasoned with Trapper's Blend, Confit Baby Potatoes, Broccoli and Button Mushrooms	27
Roasted Duck Breast, Cumin Carrot Mousseline and Sugar Snap Peas, Honey-Orange Sauce	29
French Beef Tenderloin Steak, Potato Waffle and Eryngii Mushrooms, Pepper Sauce	39
Spring Vegetable Tartlet with Organic Egg Yolk Confit in Olive Oil	22

*All our meats are sourced from animals born, raised, and slaughtered in France.*



## Cheeses

Trilogy of PDO Cheeses	12
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## Desserts

Floral Garden with Rose Blanc-Manger, Violet Crumble, Poppy Coulis and Raspberry-Violet Sorbet	14
Breton Shortbread with Strawberry & Green Apple, Thyme Jelly and Sorbet of the Day	14
Puff Pastry with Jivara Chocolate Ganache, Caramelized White Chocolate and Cream Puff filled with Toasted Almond Pastry Cream	14
Pistachio Macaron, Red Berry Compote, Lime Mascarpone Mousse and Moretum Cream	14
Gourmet Coffee, Assortment of Mini Desserts	14

*For gluten-free and lactose-free diets: Please consult us.*



## Kid's Menu

Heirloom Tomato,  
Basil Sorbet and Black Olive Powder  
Or  
Fine Charcuterie Platter with Condiments

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Fish of the Day or Chicken Supreme  
Baby Potatoes and Broccoli

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Chocolate Fondant  
Or  
2-Scoop Ice Cream

Starter - Dishes - Dessert 19  
Starter - Dishes or Dishes - Dessert 16