

# Montpichet menu

## SALADS

NEW HEALTHY ..... €19  
avocado, smoked salmon, shrimps, multi colored cherry tomatoes,  
poached egg, swedish bread and rocket salad (Arugula)

CAESAR ..... €18  
romaine heart, sliced smoked chicken, shaved parmesan cheese, egg,  
tomato

## SANDWICHES & HAMBURGERS

CHICKEN BACON CLUB SANDWICH ..... €15  
salad, sliced smoked chicken, smoked bacon, egg, tomato, emmental  
cheese

CROQUE-MONSIEUR/MADAME ..... €10/€11  
French fries, salad

CRÉCY BURGER ..... €16  
beefsteak, barbecue sauce, emmental cheese, onion, salad, tomato

## SHARE IT OR NOT...

ASSORTMENT OF CHEESES & COLD CUTS (2PAX) ..... €10  
comté & brie cheeses, French charcuterie

ASSORTMENT OF CHEESES & COLD CUTS (4PAX) ..... €20  
comté & brie cheeses, French charcuterie

TRUFFLE PIZZA ..... €29  
with salad

ROASTED CAMEMBERT (120G) ..... €17  
Honey and nuts, Bacon-Wrapped Baked Potatoes

## STARTERS

EGG BREAD BOAT ..... €7  
bacon lardons, crème fraîche, parsley

THE SHRIMP AVOCADO OF THE CHEF ..... €8  
with brick pastry and cocktail sauce

VEGETABLE PLATTER (GLUTEN FREE) ..... €6  
tomato jelly, carrot, radish, cucumber

DUCK TERRINE ..... €8  
with sweet onion marmalade

## MAIN COURSES

BEEF SKEWERS ..... €17  
Blue cheese sauce, French fries and salad

COD VIRGIN OLIVE OIL AND GINGER ..... €17  
Potato rösti and julienne vegetables

CHEESE AND HAM OMELETTE ..... €13  
homemade French fries and salad

POULTRY NOODLE STIR FRY WITH SATAY SAUCE ..... €14  
Poultry Fillet, Chinese noodles, satay sauce

## DESSERTS

CHOCOLATE MOUSSE ..... €6

CREME BRULÉE ..... €6

PANNA COTTA ..... €7  
Salted butter caramel

DAILY SPECIALS ..... €13.90\*

DUO ..... €18.90\*

1 STARTER AND 1 MAIN COURSE OR 1 MAIN COURSE AND 1 DESSERT

TRIO ..... €22.90\*

1 STARTER, 1 MAIN COURSE AND 1 DESSERT

KID MENU ..... €8.90

CHOPPED STEAK OR TAGLIATELLE WITH CHEESE OR CHICKEN NUGGETS OR PIZZA

\*ONLY AVAILABLE FOR LUNCH

ONLY AVAILABLE ON THE MONTPICHET MENU (STARTERS, MAIN COURSES, DESSERTS)

# Vignoly menu

## STARTERS

PAN-FRIED FOIE GRAS..... €16  
with apples on warm brioche  
recommendation:  
glass of sweet wine, Monbazillac Château La Maroutie.....€7


THE ORGANIC EGG ..... €13  
fried soft-boiled egg in a crispy potato and cream of ceps with truffle  
slices

THE BREAM..... €12  
in a ceviche with Espelette pepper

## MAIN COURSES

SEA BASS ..... €21  
roasted on a side, olive oil drizzle, salad and mashed potatoes  
(with truffle: €3 extra)  
recommendation: glass of Chablis Domaine Vauroux ..... €7

SALMON ..... €19  
Soy and sesame seeds marinated, vegetable pie

RIB STEAK « SALERS» 300GR..... €29  
Blue cheese sauce and pont neuf fries  
recommendation: glass of « Et ce terra » Domaine Vaillant  ..... €11

ROASTED IBERICO PORK PLUMA ..... €28  
marinated, mashed potatoes (with truffle: €3 extra)

## CHEESES

BRIE.....€6

ASSORTMENT OF CHEESES .....€8

## DESSERTS

FRENCH TOAST ..... €11  
with Pineapple and basil

HOMEMADE MILLE-FEUILLE .....€8  
vanilla bourbon

CHOCOLATE CAKE..... €10  
raspberry sorbet & lace cookie

GOURMET CHAMPAGNE ..... €13  
Cup of champagne Maison Jacquart « Brut Mosaïque» and bites of  
gourmet desserts

“Cooking is an art when it is mastered.  
Like all art, it must be shared.”



CORINNE DASSONVILLE - CHEF