

A P E R I T I F S

Lillet rouge ou blanc 	6,00
Porta Fonseca Bin 27	6,00
Pastis Jean Bayer	6,00
Cardinal au Gaillac Rotier	5,00
Americana maison	9,00
Sauternes Cypres de Climens 2005	9,50
Verre Domaines Ott Rosé	10,50
Coupe de Champagne de marque	12,50
Bouteille de Champagne	65,00
Coupe de Billecart Salmon rosé	18,00
Bouteille de Billecart Salmon rosé	95,00

PLAT DU JOUR 20 EUROS

MONDAY

Beef flank steak with shallot

TUESDAY

Pata negra pork pluma and lentils

WEDNESDAY

Red wine duck stew

THURSDAY

"Blanquette de veau" cream stew

FRIDAY

Seared baby calamary

SATURDAY

Roasted baby lamb juice and gratin

SUNDAY

Roast free range chicken, mashed potatoes

V I N S A U P O T

Brouilly rouge	12,00
Sauvignon blanc du Cher	12,00

" SELECTION FONTAINE DE MARS "

Bout 16,00	Le Pot (46cl) 10,50
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LES EAUX MINÉRALES

	Vittel	San Pellegrino	Chateldon
0.5 L	3,50	4,00	7,50
1 Litre	5,00	5,50	7,00

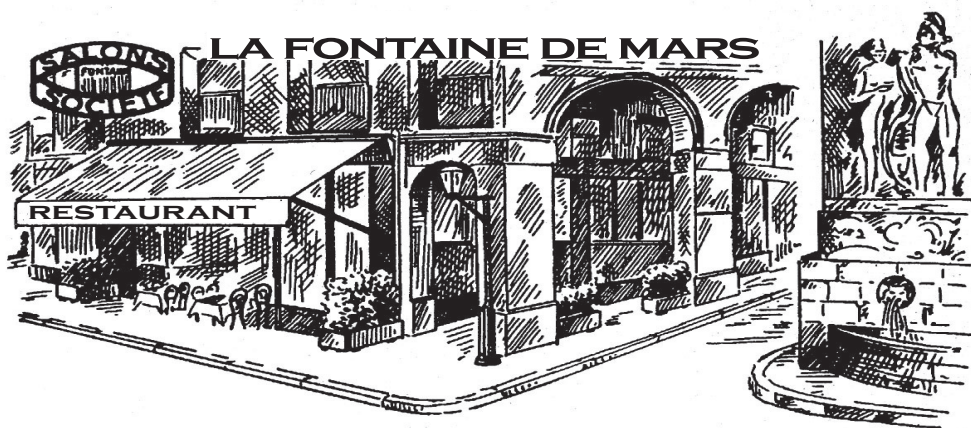
BIERES

Kronenbourg 1664 (33 cl)	6,00
Café express	3,50
Double express	6,50
Earl Grey n 18 Kusmi Tea	6,00
Green tea Detox Kusmi Tea	6,00
Infusions du Palais Royal	6,00

CONTENANCE DE LA VERRERIE

Bt 75 cl - Pot 46 cl , Verre de vin 16 cl
Apéritifs , Alcools et digestifs 6 cl
Whiskies 4 cl - Anis 2 cl

NET PRICE IN EUROS



Maison Boudon 129, rue Saint-Dominique Paris 7eme Tel. 01 47 05 46 44

Starters

<i>Homemade game "terrine" and fig chutney</i>	15,00
<i>Steamed leeks with vinaigrette dressing</i>	12,00
<i>Hot crispy goat cheese with basil and endives</i>	14,00
<i>Calf's head salad with hot roseval potatoes</i>	15,00
<i>Country ham "prosciutto" platter</i>	15,00
<i>Assortment of dried sausages, country ham and "pâté"</i>	18,50

Specialities

<i>Two eggs baked in red wine, shallot and bacon sauce</i>	10,50
<i>Snails of Burgundy plate of 6 13,00 12 12,00</i>	24,50
<i>Tepid porcini mushroom "pâté" and herb juice</i>	18,00
<i>Homemade duck "foie gras" flavoured with Sauternes</i>	28,00
<i>Hot duck foie gras "Fontaine de Mars"</i>	33,00
<i>Glass of Sauternes "Cypres de Climens" 2005</i>	9,50

Main course

<i>Fried black pudding sausage with apple</i>	17,00
<i>M. Duval pork tripe "andouillette" and Chardonnay juice</i>	21,50
<i>Homemade duck "confit", sauteed potatoes and curly lettuce</i>	25,00
<i>Roasted duck breast, with condiments and creamy polenta</i>	28,00
<i>Grilled top of the beef loin, béarnaise sauce and French fries</i>	32,00
<i>Free range chicken breast, morels, morel cream</i>	35,00

<i>French fries</i>	7,00	<i>French green beans</i>	7,00
<i>Mashed potatoes</i>	7,00	<i>Gratin Dauphinois</i>	7,00
<i>Green salad</i>	7,00	<i>Mixed salad</i>	11,00

Fish

<i>Roasted salmon on salt crust, fresh spinach and lemon</i>	27,50
<i>"Like a sea bass" fillet, steamed leeks and black truffle juice</i>	32,00
<i>Full Dover sole "meunière" with butter and lemon</i>	42,00

To end up with

<i>Assortment of cheese</i>	12,00
<i>Glass of Sauternes "Cypres de Climens" 2005</i>	9,50
<i>Floating island "Fontaine de Mars"</i>	9,00
<i>Vanilla Crème brûlée</i>	10,00
<i>Homemade vanilla millefeuille</i>	11,00
<i>Berthillon's ice cream and sherbets</i>	12,00
<i>Big sponge cake, whipped cream and old rum Clément</i>	12,50
<i>"Fauvitière Landaise" with Armagnac ice cream</i>	13,50
<i>Schnapps cherries and vanilla ice cream</i>	14,00
<i>Black chocolate crumble, with ice cream</i>	16,00
<i>...And the famous coffee "Gersois"</i>	12,00

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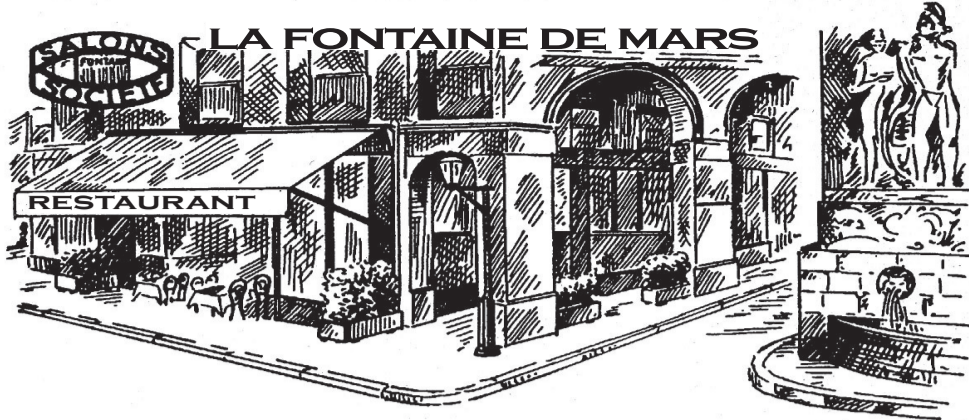
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