



Le Bouledogue

STARTERS and suggestions of the day (we do not serve starters alone)

Soup of the Day	8,50
Eggs mayonnaise Bio	7,80
Leeks with french dressing	9,00
Filets of herring with potatoes	10,50
Larded Saint Marcellin cheese, with Poilane bread toast	11,50
Rillettes of half-smoked salmon, with Poilane bread toast	11,00
Mozzarella Di Bufala, tomato and pesto basil and rocket shoots	11,50
Green beans salad, confit tomatoes, nuts kernels and parmesan	11,00
Poached Egg Bio, cold grilled vegetable marinade	10,50

MAIN COURSES and suggestions of the day

Faux Filet, candied shallots, home made french fries, green salad	21,00
Panned beef filet steak, béarnaise sauce or green pepper sauce, old-fashioned mashed potatoes	29,50
Steak tartare, home made french fries, green salad	21,00
Chop of veal, with mushrooms sauce, home made french fries, green salad	24,50
Grilled "AAAAA" chitterlings sausage, home made french fries, green salad	19,50
"Home made" duck confit, home made french fries, green salad	19,80
Filet of duck, honey and rosemary juice, mashed potatoes	21,00
Salmon tartare, quinoa tabbouleh and green salad	19,80
Selection of three fishes, cooked and seaweed steam,	21,00
Basmati rice, sauvage rice, wrapped in a lotus leaf	
Pollack, mashed potatoes, olive oil, lemon and chive	23,00

DESSERTS and suggestions of the day

The cheese of the moment	7,50
Three cheeses (Cabécou, Comté, Roquefort)	9,50
Crème Caramel	8,00
Fromage blanc, fruits coulis	7,50
Crumble almond, fruits of the season	10,00
"Home made" nougat glacé, with fruit float	10,00
All chocolate puck	11,00
Chocolate profiteroles	11,00
Ice-creams and sorbets	
2 scoops	8,50
3 scoops	11,00

Net prices

les viandes de boeuf et de veau sont d'origine européenne,
Nous tenons le tableau des allergènes à votre disposition

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Chef de cuisine: Eric Portefaix