



Le bouledogue ... Bon Appétit

STARTERS

Soup of the Day	10,00
Homemade Chef's Terrine	11,00
Eggs mayonnaise, Organic	8,10
Leeks with french dressing	13,00
Filets of herring with potatoes	13,00
Larded Saint Marcellin Cheese, with Poilane bread toasts	13,00
Bone marrow, with Poilane bread toasts	11,50
Endives salad, blue cheese and nuts	12,00
Egg "En meurette", Red wine sauce	13,00
French Oignons Soup	13,00

MAIN COURSES

Beef Steak with shallots, hand cut Chips, Green Salad	27,00
Cooking Pot of Free range Chicken with Mushrooms, New Potatoes	26,00
Steak Tartare, hand cut Chips, Green Salad	27,00
Chop of veal, with Mushrooms sauce, hand cut Chips, Green Salad	32,00
Grilled trip sausage, hand cut Chips, Green Salad	25,00
"Home made" Duck Confit, Sarlat Potatoes, Green Salad	26,00
Filet of Duck, Pepper sauce, Homade Mashed Potatoes	27,00
Tuna Tataki with sesame seeds, Small Vegetables	27,00
Selection of Three Fishes, cooked and seaweed steam, Basmati rice, wrapped in a lotus leaf	26,00
Cod Fillet, Mashed Potatoes with Truffle Oil	27,00

DESSERTS

Cheese of the Day	8,70
The three Cheeses (Cabécou, Comté, Roquefort)	12,00
Tartlet of the day	11,00
Pancakes "Suzette" Style	12,00
Fromage blanc, fruits coulis	9,00
"Demoiselles Tatin" upside down Apple Pie, Crème Fraiche	13,00
"Home made" Nougat Glacé, with fruit float	11,00
French Toast, Salted butter Caramel Ice Cream	12,50
Chocolate Profiteroles	12,50
Ice-creams and sorbets	2 boules 8,50 3 boules 11,00

Euros Net prices

Beef and veal are of French origin.

The animals are born and raised and slaughtered in France.

We have the allergen table at your disposal.

Chef de cuisine: Eric Portefaix.



Le Bouledogue, 20 rue Rambuteau, 75003 Paris les Halles
01 40 27 90 90

