



LE BOUILLON

Bel Air



Entrées – Starters

*** Served with bread*

ESCARGOTS À LA BOURGUIGNONNE Snails cooked with a garlic and parsley butter. Served hot. Speciality from Bourgogne	15	HARENGS MARINÉS POMMES À L'HUILE Pickled herring and boiled potato salad	7
POIREAUX VINAIGRETTE Leek with French vinaigrette	7	CREVETTES ROSES MAYONNAISE Prawn served with homemade mayo	7
CAROTTES RAPÉES VINAIGRETTE Grated carrots with French vinaigrette	4	AVOCAT AUX CREVETTES SAUCE COCKTAIL Avocado, shrimp with French cocktail sauce	7
CÉLERI RÉMOULADE Raw celery root grated in a creamy mayo and Dijon dressing	4	SAUCISSON SEC BEURRE ** Sliced Saucisson and butter	8
SALADE DE BETTERAVE Betroot Salad with French vinaigrette	6	JAMBON D'Auvergne ** Cured ham. Speciality from Auvergne region	12
OEUF MAYONNAISE Egg with homemade mayo	5	TERRINE DU MOMENT ** Slice of homemade terrine	9

Viandes – Meats

*** RZ meats ***

FAUX FILET GRILLÉ, FRITES Grilled sirloin with French fries	27	POULET RÔTI, FRITES Fresh roast chicken, with French fries	22
BAVETTE GRILLÉE, FRITES Grilled flank steak with French fries	25	POULET BASQUAISE, RIZ Chicken Basquaise is a delicious chicken stew made with tomatoes and capsicum. Served with rice. Speciality from Basque Country	22
STEAK TARTARE AU COUTEAU, FRITES Raw steak Tartare with French fries	27	BŒUF BOURGUIGNON, COQUILLETES Beef stew braised in red wine and beef stock, flavored with carrots, onions and garlic. With elbow pasta. Speciality from Burgundy	27
COTES D'AGNEAU GRILLÉES, PURÉE HARICOTS VERTS Grilled lamb chops, with mashed potatoes and green beans	28	BLANQUETTE DE VEAU, RIZ Traditional veal stew cooked in a white creamy sauce, with rice	28
RÔTI DE PORC, PURÉE, HARICOTS VERTS Pork loin, with mashed potatoes and green beans	28	EXTRA SAUCES (all dishes come with sauce) Poivre (Pepper sauce), Beurre Maître d'hôtel (parsley butter), Jus (gravy)	4
SAUCISSE DE TOULOUSE, PURÉE Toulouse sausage, with mashed potatoes	22		

Plat Végétarien – Vegetarian Main

PETIT SALÉ DE LENTILLES DU PUY, TOFU French Lentils stew dish with tofu. From Le Puy in Haute Loire region	24	TRIO VÉGÉTAL : RATATOUILLE, CHAMPIGNONS, RIZ Plate of three vegetarian dishes. Ratatouille, garlic mushrooms and rice.	24
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Poissons – Fish

SOUPE BOUILLABAISSE Bouillabaisse is a classic Provençal seafood soup. Speciality from Marseille in Provence region.	28	POISSON À LA GRENOBLOISE, RIZ Market fish filet with lemon, butter sauce, served with rice	26
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Accompagnements – Sides

POMMES FRITES French fries	6	CHAMPIGNONS À L'AÏL Garlic mushrooms	8
PURÉE DE POMME DE TERRE Mashed potatoes	7	HARICOTS VERTS BEURRE Green beans	7
PÂTES AU FROMAGE Mac and cheese	8	MESCLUN, CROÛTONS ET LARDONS Mesclun, lardons and toasted croutons	8
RATATOUILLE Dish of stewed vegetables (tomato, zucchini, eggplant, capsicum, garlic, onion). Speciality from Provence	11	SALADE VERTE Green leaves with French vinaigrette	5

Fromages – Cheeses

Plateau de fromages présenté au chariot.
Sélection de différents fromages coupés
à la demande.

Cheeses selection cut on demand.

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Served with bread

Desserts

COMPOTE MAISON Homemade fruit purée	4	BABA AU RHUM Rhum Baba	7
MOUSSE AU CHOCOLAT Chocolate mousse	7	TARTE TATIN Pastry in which the apples are caramelized in butter and sugar before the tart is baked.	8
YAOURT et CRÈME DE MARRON Yoghurt with chestnut cream	5	POIRE BELLE HÉLÈNE Pears poached in white wine sugar syrup and served with vanilla ice cream and chocolate syrup	8
CRÈME BRÛLÉE Custard base topped with a layer of hardened caramelized sugar.	8	SORBET 2 BOULES Sorbet 2 scoops	5

Because we cook fresh, the menu can evolve.

Some items can be unavailable and others might pop up.

