

MENU

RESTAURANT BERNACHON

From Tuesday to Saturday, 12 am to 2 pm

TO SHARE

Homemade foie gras Pickled cherries and blueberries	18.00 €
Fine tart of the moment Tomatoes and snails with parsley	13.20 €
Pâté croûte Foie gras, sweetbreads, mushroom duxelles	16.50 €
Terrine du chef	15.80 €
Petits fours salés 2 personnes	8.00 €

STARTERS

House smoked salmon Isigny A.O.C butter & sandwich bread	15.30 €
Leeks Vinaigrette Cream cheese with herbs	13.50 €
Green beans salad Foie gras or smoked salmon	15.50 €
Velouté with ceps Pan-fried mushrooms and ravioli with parsley	13.50 €

OUR SPECIALITY

Pike Quenelles Nantua Sauce or fresh tomatoes & basmati rice	19.60 €
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MAIN COURSES*

Today's special	19.00 €
Veal cutlet with cream	19.50 €
Skate Wing Beurre noisette and capers	28.00 €
Veal liver with parsley Xeres vinegar	28.00 €
Salmon Tartare Knife cut	26.00 €

Thursday: Pot au feu	25.00 €
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Meat/fish of the day For children	13.00€
Additional side dish	6.50 €

*Every main course is served with today's side dish

CHEESE

Additional side dish	8.00 €
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Every dish are homemade in our kitchen and based on raw products. We ask you to let us know in case of dietary restrictions.