

ON THE BOARD

ONE A DAY MAIN

24€

MONDAY

Roasted pork chop, charcutière sauce

TUESDAY

Pike perch quenelle, Nantua

WEDNESDAY

Nice-style salad our way

THURSDAY

Duck leg Parmentier

FRIDAY

Fish & chips

ONE A DAY SWEET KICK

8€

MONDAY

Profiteroles, hot chocolate

TUESDAY

Rhubarb batter pudding

WEDNESDAY

Gâteau basque, black cherry marmelade

THURSDAY

Chocolate mousse

FRIDAY

Floating island

LUNCH TIME

2 DISHES	26€	3 DISHES	32€
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Daily starter

or

Daily soup

Daily main

or

One a day

Sweet kick of the day

STARTERS

Mimosa egg	9€
Chilled green pea velouté, goat curd	12€
Raw sea bream red onion/sorrel/horseradish	14€
Steamed green asparagus, vinaigrette	22€
6 snails and parsley	12€
Shrimp/avocado cocktail our way	15€
Smoked herring, potatoes	12€
Traditional pâté, pickles	14€
Charcuterie board	14€
cured ham, saucisson, traditional pâté & grattons	

MAINS

Coddled organic egg, sweet bell pepper marmelade and chorizo	20€
Scottish salmon, Béarnaise	24€
Pollock, green peas 'à la française'	26€
Ham/Comté/black truffle coquillettes pasta	22€
Cocotte of spring vegetables, millet, top condiment	20€
Seared black pudding, gala apple salad	18€
Classic beef tartar, well seasoned	20€
Tender chicken with lemon, potato purée	24€

FOR THE PICK

THE CUT

Skirt steak	20€
Anger steak	22€

THE SAUCE

Peppered, Béarnaise or shallots

NEVER ENOUGH

Green beans, salad, mashed potatoes, French fries	
Additional side	4€

SWEET KICK

Seasonal ice cream & sorbet	8€
Delicate lemon cream	8€
Chocolate from our Manufacture and caramel entremets	10€
Paris-La Défense	10€
Rum savarin, lightly whipped vanilla cream	12€
Strawberry Melba	12€

NET PRICES IN EURO, TAX & SERVICE INCLUDED

According to the legal requirement controls by the decree dated december 17, 2002 n° 2002-1465, Restaurant Bib & Guss and its suppliers, engage and guarantee the European origin of all their bovine meats
SPRING 2019