

# OFFSIDE

# ON THE BOARD

# LUNCH TIME

TO SHARE OR...

## NOT TO SHARE?

<b>CHARCUTERIE BOARD</b>	<b>16€</b>
Cured ham, saucisson, traditional pâté & grattons	
<b>CHEESE BOARD</b>	<b>14€</b>
Comté 18 mois, Coulommiers, Roquefort, ewe and goat tomme	
<b>BOTH ARE THRU !</b>	<b>18€</b>

ONE A DAY

<b>22€</b>
<b>MONDAY</b> Pork cheek, tender carrots
<b>TUESDAY</b> Pike perch quenelle, Nantua
<b>WEDNESDAY</b> Corn-fed chicken fricassée, tiny potatoes
<b>THURSDAY</b> Duck leg Parmentier
<b>FRIDAY</b> Fish & chips, tartare sauce

<b>2</b> DISHES	<b>24€</b>	<b>3</b> DISHES	<b>32€</b>
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Daily starter  
**or**  
Daily soup  
  
Daily main  
**or**  
One a day  
  
Your choice of sweet kick

# STARTERS

Mimosa egg	<b>8€</b>
French onion soup	<b>10€</b>
Confit duck foie gras, dried fruit condiment	<b>22€</b>
Snails and parsley	<b>12€</b>
Shrimp/avocado cocktail our way	<b>14€</b>
Scottish smoked salmon, tangy cream	<b>18€</b>
Traditional pâté, pickles	<b>14€</b>

# MAINS

Ham and Comté croque-monsieur	<b>14€</b>
Chicken and crispy bacon Caesar salad	<b>18€</b>
Scottish salmon, Béarnaise	<b>22€</b>
Quinoa and gourd cocotte, seared sea scallops	<b>25€</b>
Ham/Comté/black truffle coquillettes pasta	<b>20€</b>
Ricotta di bufala/spinach ravioli from Passerini house, sage butter	<b>22€</b>
Roasted shoulder of lamb, yogurt coriander condiment	<b>22€</b>
Seared black pudding, gala apple salad	<b>18€</b>
Tender chicken with lemon, mashed potatoes	<b>20€</b>

# ROWS

## THE STARTER TARTARE

<b>18€</b>
Salmon, red onion, sorrel, horseradish
Mackerel citrus, coriander, ginger

## THE MAIN TARTARE

<b>18€</b>
Classic beef tartar, well seasoned

# FOR THE PUCK

## THE CUT

Skirt steak	<b>18€</b>
Anger steak	<b>20€</b>

## THE SAUCE

Peppered, Béarnaise or shallots

## NEVER ENOUGH

Green beans, salad, mashed potatoes or French fries	
Additional side	<b>4€</b>

# SWEET KICK

Seasonal ice cream & sorbet	<b>6€</b>
Floating island	<b>8€</b>
Delicate chestnut cream, small spelt granola	<b>10€</b>
Rice pudding, orange marmalade	<b>10€</b>
Paris-La Défense	<b>10€</b>
Rum savarin, Chantilly	<b>10€</b>
Quince-Earl Grey tartlet	<b>10€</b>

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 - AUTUMN 2018