

# ON THE BOARD

## ONE A DAY MAIN

25€

### MONDAY

Duck leg Parmentier

### TUESDAY

Confit belly of pork,  
carrots with jus

### WEDNESDAY

Pike perch quenelles,  
Nantua sauce

### THURSDAY

Chicken and tarragon fricassée

### FRIDAY

Fish & chips

# SECOND ROW

Ham and Comté croque-monsieur 22€

French-style hot-dog 20€

BIB Burger 25€  
-beef, caramelized onions, Comté and crispy bacon-

# STARTERS

Mimosa egg 9€

Green pea velouté, goat's curd, croutons 12€

Marinated raw sea bream, lemon/ginger 16€

Warm green asparagus from Provence, herb vinaigrette 18€

6 snails and parsley 12€

Shrimp/avocado cocktail our way 16€ / XL 20€

Scottish smoked salmon, tangy cream 18€

Roasted cauliflower, sesame condiment 15€

Charcuterie board 14€

cured ham, saucisson, traditional pâté & grattons

# FOR THE PICK

## THE CUT

Skirt steak with shallots 24€

Quick-sautéed beef tenderloin with peppers 27€

## NEVER ENOUGH

Green beans, salad, mashed potatoes, French fries

Additional side 4€

# MAINS

Coddled eggs, green asparagus and small spelt 22€

Scottish salmon, Béarnaise 27€

Seared meagre, early vegetables, top condiment 28€

Ham/Comté/black truffle coquillettes pasta 24€ / XL 28€

Seared black pudding, gala apple salad 22€

Lamb shoulder, tajine-style vegetables, coriander and mint 29€

Classic beef tartar, well seasoned 24€

Tender chicken with lemon, potato purée 26€

# EXTRA PICK

18 month matured Comté 10€

Seasonal ice cream & sorbet 8€

Tart of the day 10€

Chocolate mousse 10€

Paris-La Défense 10€

Vanilla ice cream 'flood' with coffee  
from our Manufacture in Paris and praline 10€

Rum savarin, lightly whipped vanilla cream 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

WINTER 2020

