

LE SEMAINIER

STARTERS



Terrine of poultry with tarragon and Espelette chilli,
mix of producer salads, mustard cream

or

Slow cooked egg, browned button mushrooms,
candied chestnuts

MAIN COURSES

Coq au vin, smoked free-range bacon,
home-grown vegetables from our grandmothers

or

Catch of the day, meunière sauce,
cauliflower textures



DESSERTS



Rustic Bourdaloue tart

Starter/main course or main course/dessert €34

Starter/main course/dessert €39

JÒIA PAR HÉLÈNE DARROZE
39 RUE DES JEUNEURS — PARIS II^e

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