

CAFÉ ARISTIDE.

tuesday to saturday 6.00pm-11pm . saturday 12.00pm-2.30pm

TO SHARE OR NOT TO SHARE.

PULLED-PORK CROQUE, CHEDDAR ET COLESLAW...19

HOMEMADE FALAFEL, TAHINI SAUCE...17

EGGPLANT CAVIAR, GARLIC TOASTED BREAD...19,5

SMOKED SALMON PLATE, BLINIS, DILL CREAM...20,5

AN EXQUISITE STARTER.

COUNTRY-STYLE TERRINE AND PICKLES...13

RED BEETROOT AND CHIOGGIA BEET CARPACCIO, ORANGE VINAIGRETTE AND PINE NUTS...13,5

BAKED EGG COCOTTE WITH MUSHROOMS, GARLIC CREAM AND CHIVES...13,5

A HEARTY MAIN COURSE.

REVISITED CAESAR SALAD

WARM TANDOORI-STYLE GRILLED CHICKEN, GREEK OLIVES, CRISPY CROUTONS,
AGED PARMESAN, TOMATOES, COLESLAW, BEETROOT, ROMAINE LETTUCE,
HARD-BOILED EGG, HOMEMADE CREAMY DRESSING AND SPRING ONION...23

GRILLED POLLOCK FILLET

TANGY BÉARNAISE SAUCE, SAUTÉED BABY SPINACH AND STEAMED POTATOES...26,5

EGGPLANT GRATIN WITH MOZZARELLA AND BASIL

LAMB'S LETTUCE SALAD WITH SESAME OIL...25

BEEF FLANK STEAK WITH SHALLOTS

ROASTED BABY POTATOES...22

ORIGIN OF THE MEATS: POULTRY FROM FRANCE, BEEF FROM THE EUROPEAN UNION, PORK FROM FRANCE.

A DECADENT DESSERT.

CHEESE DUO OF THE MOMENT, GRANNY SMITH APPLE AND WALNUTS...15

LEMON AND GRANNY SMITH APPLE SORBETS, CHRISTIAN DROUIN CALVADOS, COMBAWA ZEST...12,5

THIN TART OF THE DAY "LES PETITS MITRONS"...13,50

CHOCOLATE AND TONKA BEAN FONDANT WITH VANILLA CUSTARD...9