

MONSIEUR
ARISTIDE
MONTMARTRE

MEZZES.

KALAMATA OLIVES ... 5
AUBERGINE CAVIAR ... 8
HUMMUS, CHILI JAM ... 9
STRACIATTELLA, ZAAATAR, ESPELETTE PEPPER ... 12

SMALL PLATES.

JERUSALEM ARTICHOKE VELOUTÉ, GRANOLA, PISTACHIO OIL ... 14
ROASTED SQUASH WITH HONEY AND THYME, FETA CHEESE, ALMONDS, CORIANDER ... 15
TUNA CARPACCIO, PIQUILLOS, BASILIC, CHERMOULA ... 16
FRIED MUSHROOMS, SOFT BOILD EGGS, SPINACH SALAD, PESTO ... 18

MAINS.

FRESH PASTA OF THE DAY ... 18
BEEF TARTARTE, SPICY MAYONNAISE, POMMES GRENAILLES WITH HERBS ... 22
ROASTED SALMON WITH SPICES, SPINACH, TAHINI SAUCE ... 24
LAMB SHOULDER CANDIED WITH RAS EL HANOUT, SWEET POTATOES, POMEGRANATE, HERBS CREAM ... 26

MEAT ORIGIN: EUROPEAN UNION
FISH ORIGIN: SALMON - ICELAND . TUNA - FAO 57

DESSERTS.

CHOCOLATE CREAM, BANANA, COCONUT ... 10
ROASTED PEAR, GREEK YOGURT, GRANOLA WITH DRIED FRUITS ... 11
LEMON CREAM, ALMOND CRUMBLE, BASIL ... 12

For your children? Ask for our menu designed for them.