

THE RESTAURANT.

tuesday to saturday 6.00pm-10.30pm . saturday to sunday 12.00pm-3.00pm

TO SHARE OR NOT TO SHARE.

- PAN CON TOMATE: TOASTED GARLIC BREAD ... *14,5*
WITH COUNTRY HAM SUPPLEMENT +9
HUMMUS, SWEET CHILI JAM ... *15*
FALAFELS AND TAHINI SAUCE ... *14*
- "SAUCISSE À LA PERCHE" DRY SAUSAGE WITH PICKLES AND SALTED BUTTER ... *15*
ARISTIDE'S CROQUE MONSIEUR: COUNTRY HAM, COMTÉ CHEESE,
LETTUCE, TRUFFLE OIL BÉCHAMEL ... *15*

A FRESH AND COLORFUL STARTER

- FENNEL SALAD WITH CITRUS, TIMUT BERRIES, KALAMATA OLIVES AND CORIANDER ... *12*
FRESH BURRATINA, TOMATOES, BASIL PESTO WITH PARMIGIANO,
PINE NUTS, BASALMIC CREAM ... *15*
MIMOSA-STYLE EGGS ... *9*

A SUNNY MAIN COURSE.

- VEGAN POKE BOWL "FALAFEL, AVOCADO, MANGO, QUINOA, SOYBEAN SPROUTS,
CARROTS, RADISHES, POMEGRANATE" ... *24*
CLASSIC BISTRO-STYLE STEAK TARTARE AND BABY POTATOES ... *25*
ARISTIDE'S BURGER AND ROASTED BABY POTATOES: "SMASHED BEEF KEFTA,
PEPPER CREAM, MANCHEGO CHEESE, LETTUCE" ... *23*
GRILLED SALMON FILLET WITH ZAATAR, VENERE RICE AND BABY CARROTS ... *25*
PICED MARINATED CHICKEN BREAST WITH HOMEMADE BARBECUE SAUCE
AND PROVENÇAL TOMATOES ... *25*

A GOURMET DESSERT.

- CHEESES OF THE MOMENT, GRAPES AND WALNUTS ... *14*
ARISTIDE'S PLATE "STRAWBERRY AND BLACKCURRANT SORBETS",
RED BERRIES, BASIL CHANTILLY CREAM... *13*
CHOCOLATE MOUSSE, OLIVE OIL, FLEUR DE SEL ... *9*
LEMON AND SPECULOOS CHEESECAKE ... *10*