Café Drouot

RESTAURANT

Starters

Organic Egg with truffle mayonnaise 8 €

French onion soup, gratiné
with melted cheese 10,9 €

Baked Egg with truffle cream and Foie gras pieces 16 €

Herbed Pork Terrine
pickles and salad 9 €

6 Giant snail of Bourgogne 16 €

Breaded goat's chesse
with honey 9 €

Dishes

Whole Braised beef chuck, rich jus *beef chuck, mashed potatoes*	22,9€
Fresh Auvergne Sausage with Aligot *creamy mashed potatoes and cheese and shallot confit*	22,9€
Roast half chicken in its own jus *with Provence herbs with sautéed potatoes*	18,5€
Penne all'Arrabbiata &creamy burrata *shaved parmesan, arugula and confit tomatoes*	18,5€
Vegetable quiche and salad *seasonal vegetables, served with salad*	16,9€
Salmon fillet with lobster bisque *sweet potato mousseline with coconut milk and lemongrass*	24,9€
Royans Ravioli gratin *with Parmesan cheese and arugula*	18,5€

BEEF TARTARE

- **classique 19€**
  Capers, pickle, mustard, ketchup, shallots, Tabasco, spices.
- **Italian 20€**
  Parmesan, pesto, candied tomato

Served with fries

Grills

Aubrac Thick-cut steak *200g, béarnaise sauce, fries*	25,9€
Sirloin Flap Steak *180g, Shallot sauce, fries*	25,9€
Ground beef steak, *"egg horse" 180g, fried egg, fries*	18,9€
beef steak *180g pepper sauce, fries*	17,9€

Supplements

Roasted vegetable, crushed potatoes fries, pasta shells, salad,	5,5€
Sweet potato Purée	6,5€
Change of side	1,5€
Pepper sauce, béarnaise, shallot	1€

Menu LUNCH

Monday to Friday from 12 p.m. to 2:30 p.m. except public holidays

Starter + main course 22€
or main course + dessert 22€
Starter + main course + dessert 29€

- Truffle Egg Mayonnaise
- Breaded goat's chesse
- Herbed Pork Terrine

- beef steak, fries
- Crispy Chicken garlic&parshley with pasta
- Vegetable quiche, salad

- Crème brulée,
- Chocolat mousse,
- Tiramisu
- Desert of the day

Net price in Euros

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BRASSERIE

Salad

Caesar *romaine lettuce, cherry tomatoes, Crispy Chicken garlic&parshley, Caesar dressing, parmesan & croutons* 16,9€

Paysanne *salad, cherry tomatoes, mushroom, walnuts, grilled smoked pork belly, Breaded goat's chesse, honey* 18,9€

Perigourdine *salad, cherry tomatoes, poultry gizzards, mushroom, sautéed potatoes, duck foie gras block* 23,9€

Tartine Gourmande *salad, cherry tomatoes, fig bread, chive cream, smoked Salmon, avocado, poached egg & Pomegranate* 20,9€

Végé bowl *salad, cherry tomatoes, roasted vegetables, hummus , sautéed potatoes, falafel* 17,9€

Burgers and Snacks

served with fries

The Rustic *two potato toast, beef patty, homemade sauce, cheddar, sweet pickles, fried onions, lettuce & tomato* 18,9€

Le fermier *multigrain bun, breaded chicken fillet, spicy mayo, avocado, cheddar, grilled smoked pork belly, sweet pickles, fried onions, lettuce & tomato* 18,9€

The Authentic *multigrain bun, beef patty, homemade sauce, cheddar, fried egg, sweet pickles, fried onions, lettuce & tomato* 18,9€

The original Bacon & Cheese *multigrain bun, beef patty, homemade sauce, cheddar, grilled bacon, sweet pickles & fried onions* 18,9€

The Vegetarian *multigrain bun, roasted vegetables, potato toast, homemade sauce, cheddar, sweet pickles, fried onions, lettuce & tomato* 18,9€

Salmon Club *toasted soft breal, smoked Salmon, avocado, hard-boiled egg, salad, tomatoes and mayonnaise homemade* 19,5€

Parisian Club *toasted soft breal, Paris Ham, emmental cheese, hard-boiled egg, salad, tomatoes and mayonnaise homemade* 16,5€

Chicken club *toasted soft breal, chicken, emmental cheese, hard-boiled egg, salad, tomatoes and mayonnaise homemade* 16,5€

Mr. Tarti'croque, French fries *Country bread, Paris Ham, emmental cheese* 13€

Madam Tarti'croque, fries *Country bread, Paris Ham, emmental cheese, and fried egg mirror* 14€

Net prices in euros, taxes and service included.

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DESSERTS

Brioche retrouvée 11.90
façon tatin aux pommes cannelle, boule de glace vanille, confiture de lait

Mi-cuit au chocolat 10.90
servi avec sa boule de glace Vanille

Fromage Blanc 7.00
coulis fruits rouges ou miel

Crème Brûlée 9.90
à la vanille

Mousse au Chocolat 8.90

Pavlova à la mangue 11.50
glace noix de coco, crème a la mascarpone, coulis fruit exotique

Assiette de fromage 12.00
emmental, cantal, saint nectaire, bleu

Tiramisu en verrine 9.90
du moment

Café Gourmand 10.00
3 mignardises

Thé Gourmand 12.00
3 mignardises

GLACE ARTISANALE

1 boule aux choix : 3,90

2 boules aux choix : 6,90

Vanille
Chocolat au lait
Caramel au beurre salé
Noix de coco
Sorbet Fraise
Sorbet Mangue
Sorbet Citron vert
Café

Prix nets en euros, taxes et service compris.