



**DISCOVER
OUR MENU**



Our team wishes you
« un bon appétit » & thanks you



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TIME TO CHOOSE...

APPETIZERS TO SHARE OR NOT ?

	2 PERS	4 PERS	6 PERS
«PLANCHE» OF DELICATESSEN	9,50€	17,50€	25,00€
«PLANCHE» OF «CRISPY CHEESE» with chives sauce	8,50€	16,50€	24,00€
«PLANCHE» OF MIXED DELICATESSEN & «CRISPY CHEESE»	9,50€	17,50€	25,00€
FRIED FISHES «JOËLS», TARTARE SAUCE, LEMON	7,90€		

STARTERS

TARTARE OF TOMATOES & MOZZARELLA ESPUMA WITH HAM CHIPS	5,90€
pesto oil	
TARTARE OF SALMON, AVOCADO & CITRUS FRUIT 70 G	6,50€
lemon, shallots, herbs, capers, soy sauce, sesame seeds, vinaigrette with black sesame	

SALADS (MAIN COURSE)

CÉSAR SALAD	15,90€
fresh salad, tomatoes, fried chicken slices, eggs, garlic croûtons, Parmigiano Reggiano AOP, homemade césar sauce	
«CRISPY CHEESE» SALAD	15,90€
fresh salad, cherry tomatoes, crispy bacon, crispy cheese, fried poached egg, vinaigrette with xérès and old-fashioned mustard	
GOAT CHEESE SALAD	14,90€
fresh salad, cherry tomatoes, boiled egg, pieces of bacon, hot goat cheese crispy, pine nuts, vinaigrette with olive oil & balsamic	

BYSTROT SPECIAL MENUS

For lunch only : from Monday to Friday, bank holidays excluded)

STARTER TO «**SALAD BAR**» + MAIN COURSE **or** MAIN COURSE+ DESSERT

15,90€

STARTER TO «**SALAD BAR**» + MAIN COURSE + DESSERT
+ 1/4 OF WINE OR LIMONADE

17,90€

«SALAD BAR» (ONE PLATE)

SELECTION OF STARTERS ACCORDING TO SEASONS AND PRODUCTS DELIVERIES

CHOICE OF MAIN COURSES

DISH OF THE DAY - SAUSAGE FROM TOULOUSE LABEL ROUGE & CHIPS - GRILLED HAM & CHIPS
ANDOUILLETTE FROM TROYES & CHIPS (+0,70€)

CHOICE OF DESSERTS

MOUSSE AU CHOCOLAT - ÎLE FLOTTANTE - FRESH FRUITS SALAD... ETC.

Dish of the day (single) : **12€** / Grilled ham & chips (single) : **13,50€**
Sausage & chips (single) : **13,90€** / Andouillette from Troyes & chips (single) : **14,50€**

Grill • Brasserie • Pizzeria

MEAT OR FISH ?

TARTARES & CARPACCIOS

TARTARE OF SALMON, AVOCADO & CITRUS FRUIT 140G lemon, shallots, herbs, capers, soy sauce, sesame seeds, vinaigrette with black sesame	17,90€
BEEF TARTARE : CLASSIC VERSION 180 G (Prepared or not) egg yolk, capers, herbs, red onions, gherkins	17,90€
BEEF TARTARE : ITALIAN VERSION 180 G (Prepared) egg yolk, cucumber and tomato tartar, red onions, pine nuts, shavings of Parmigiano Reggiano AOP, pesto, Parma ham, balsamic vinegar	18,50€
BEEF CARPACCIO ANGUS BREED CLASSIC VERSION 140G olive oil, roquette salad, freshly ground pepper	16,90€
BEEF CARPACCIO ANGUS BREED ITALIAN VERSION 140G olive oil, roquette salad, shavings of Parmigiano Reggiano AOP, pine nuts, balsamic cream	17,50€

BRASSERIE DISHES

* All our meats are cooked on our grill and served with homemade chips ...

PIÈCE DU BOUCHER 200 G*	19,90€
ENTRECÔTE VBF 300 G*	voir ardoise
BEEF TATAKI (MARINATED BEEF, JUST GRILLED, RAW INSIDE)*	18,90€
ANDOUILLETTE FROM JARGEAU (HALF-CHAIR & HALF-ABAT)*	15,90€
HOMEMADE CORDON BLEU, BACON & TOMME CHEESE & TAGLIATELLES	17,90€
ROASTED CAMEMBERT, POTATOES, DELICATESSEN & FRESH SALAD	15,50€
GIANT BROCHETTE OF MARINATED CHICKEN WITH LIME AND ROSEMARY cream of sweet potato & chive cream sauce	16,90€
BYSTROT BURGER & CHIPS (SIMPLE / XXL)	16,90€ 19,90€
homemade bun, homemade grilled minced steak (VBF), candied onions confit, St. Nectaire cheese, jambon de pays, salad, tomatoes, tartare sauce	
AMERICAN BURGER & CHIPS (SIMPLE / XXL)	16,90€ 19,90€
homemade bun, homemade grilled minced steak (VBF), red onions, roasted bacon, cheddar, tomatoes, salad, homemade ketchup, mustard	

FISHES

COD WITH BEURRE BLANC & SWEET POTATO CREAM	18,90€
FISH AND CHIPS HOMEMADE & tartare sauce	16,90€
MUSSELS & CHIPS sauces to choose : marinière -bleu (+0,60€) or cream(+0,60€).....	14,90€

available sauces : béarnaise, bleu, cheese, pepper, shive cream --- additionnal sauce : 1€

Selected dishes : homemade chips, tagliatelles, grenaille potatoes, sweet potato cream --- additionnal dishes : 2,50€

BYSTROT KID (UNTIL 10 ONLY)

PIZZA BAMBINO OR BURGER BAMBINO OU FRIED CHICKEN SLICES
2 SCOOPS ICE CREAM OR CHOCOLATE CAKE - LEMONADE, COLA OR SYRUP

9,00€

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IN THE MOOD FOR A TREAT?

PASTRIES & DESSERTS

HOT COOKIE & VANILLA ICE CREAM	7,90€
STRAWBERRY SOUP WITH HIBISCUS SYRUP AND LIME SORBET	7,90€
FLOWING CHOCOLATE CAKE AND VANILLA ICE CREAM	7,90€
PROFITEROLES DU BYSTROT	8,90€
LE GOURMAND DU BYSTROT	8,50€
your hot beverage (coffee or tea) with a selection of sweet treats	
CRÈME BRÛLÉE VANILLA	7,50€

A DELICIOUS ICE CREAM !

COUPE MOJITO	7,80€
lemon sorbet, rum & menthe pastille syrup emulsion	
DAME BLANCHE	7,80€
vanilla ice cream, chocolate sauce, homemade whipped cream	
CARAMEL LIÉGEOIS	7,80€
Salted butter caramel ice cream, caramel sauce, homemade whipped cream	
CHOCOLAT LIÉGEOIS	7,80€
chocolate ice cream, chocolate sauce, homemade whipped cream	
CAFÉ LIÉGEOIS	7,80€
coffee ice cream, coffee sauce, homemade whipped cream	
AFTER BRISSACOIS	8,50€
chocolate mint ice cream, menthe-pastille Giffard 4 cl	
COLONEL	8,50€
lime sorbet, vodka 4 cl	

Create your own ice cream according to your tastes !

ICE CREAM CUP 2 SCOOPS	5,00€
ICE CREAM CUP 3 SCOOPS	6,90€
Extra costs : homemade whipped cream or chocolate, caramel or red fruits sauce	1,50€

SORBETS

Raspberry - Blackcurrant -
Passion fruit - Lime - Pear -
Strawberry

ICE CREAMS

Madagascar vanilla - Chocolate - Coffee
Salted butter caramel - Pistachio
Mint chocolate - Rhum raisins - Coconut



EXCEPT FOR ICE CREAMS, ALL OUR DISHES, SAUCES AND DESSERTS ARE HOMEMADE.
THE LIST OF ALLERGENS IS AVAILABLE ON REQUEST.

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