

Café Drouot

RESTAURANT



Starters

Organic Egg
with truffle mayonnaise
8 €

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

Avocado tartare with prawns
house tartare sauce
14 €

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 22,9€
beef chuck, mashed potatoes

Grilled duck breast 220g 24,9€
rich honey&soy jus, sweet potato fries

Roast half chicken in its own jus 17,9€
with Provence herbs with sautéed potatoes

Pan-seared Gnocchi with Mushrooms 18,9€
summer truffle cream, shaved parmesan, arugula

Vegetable quiche and salad 15,9€
seasonal vegetables, served with salad

Octopus Tentacules & Prawns 24,9€
satay cream sauce, basmati rice

Royans Ravioli gratin & Blue cheese 18,5€
blue cheese cream & Parmesan arugula

BEEF TARTARE

• classique 19€
Capers, pickle, mustard, ketchup, shallots, Tabasco, spices.

• Italian 20€
Parmesan, pesto, candied tomato

Served with fries

Grills

Simmenthal Sirloin Steak 25,9€
250g, béarnaise sauce, fries

Ground beef steak, 17,9€
"egg horse" 180g, fried egg, fries

beef steak 16,9€
180g pepper sauce, fries

Supplements

Roasted vegetable, green beans, fries, pasta shells, salad, rice 5,5€

Sweet potato fries 6,5€

Change of side 1,5€

Pepper sauce, béarnaise, blue cheese 1€

Menu LUNCH

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

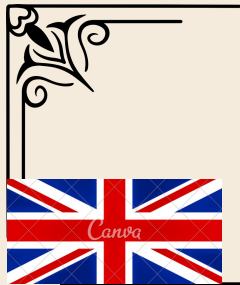
Starter + main course 22€
or main course + dessert 22€
Starter + main course + dessert 29€

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

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

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

Net price in Euros



Café Drouot

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, Salmon Gravlax, avocado, poached egg & Pomegranate* 20,9€



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



Salmon bowl *salad, cherry tomatoes, salmon tartare marinated with dill, mango, avocado, beetroot, red onion* 19,5€



Burrata bowl *salad, fresh cherry tomatoes, creamy Burrata, pesto sauce, basil* 18,5€

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* 16,9€

Salmon Club *toasted soft breal, Salmon gravlax, 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* 12€

Madam Tarti'croque, fries *Country bread, Paris Ham, emmental cheese, and fried egg mirror* 13€