

CAFE BLEU

STARTERS

PEAS VELOUTE <i>Mustard seed emulsion</i>	9€
OEUF PARFAIT <i>Green asparagus cream, garlic crostini, parmesan flakes</i>	9€
VEGETARIAN PÂTÉ EN CROÛTE	9€
MARROW BONE <i>Fresh herbs crumble, pan-fried mushrooms, parmesan flakes</i>	12€
TOMATO « TATIN » CHERRIES WITH OREGANO <i>Ferme Sainte-Suzanne's braided mozzarella</i>	12€
FRENCH DUCK FOIE GRAS <i>Caramelized onion & pickles</i>	18€
GRAVLAX SALMON <i>Mustard, honey & dill sauce</i>	14€

SNACKS

CROQUE-MONSIEUR <i>Ferme du Colombier's french fries</i>	13€
CROQUE-MADAME <i>Ferme du Colombier's french fries</i>	14€
SALMON CLUB SANDWICH <i>Brioche bread, salmon, avocado cream, sucrine lettuce, mayonnaise, Ferme du Colombier's french fries</i>	20€
COBB SALAD <i>Fried chicken, sucrine lettuce, avocado, cherry tomato, œuf mollet, onion pickles, feta cheese, honey and mustard sauce</i>	18€

MEATS

BRIOCHE BURGER <i>Pâtisserie de Chartres' brioche bread, beef, onion pickles, cheddar, Ferme du Colombier's french fries</i>	19€
BEEF TARTARE <i>Prepared in the traditional way, Ferme du Colombier's french fries</i>	18€
SUCKLING LAMB COCOTTE <i>Honey glazed carrot and turnip</i>	24€
FRENCH VEAL KIDNEYS « <i>Sélection Maison Darmigny</i> », <i>green asparagus and wild garlic, fine mash</i>	22€
FRENCH RIBEYE STEAK « <i>Sélection Maison Darmigny</i> », <i>bearnaise sauce, fine mash</i>	25€
FATTENED CHICKEN WITH MORELS <i>green asparagus cream</i>	22€

FISHES

COD FILLET WITH CHORIZO <i>Fine mash</i>	20€
RIVIERA SEA BASS FILLET <i>Sauce vierge, fried capers, asparagus cream</i>	22€

VEGETARIAN

CHAKCHOUKA <i>Tomatoes, peppers, Debray's free-range eggs, oregano, cilantro</i>	15€
VEGGIE BURGER <i>Beetroot steak, chickpeas, red beans, onion pickles, cheddar, Ferme du Colombier's french fries</i>	17€

DESSERTS

SELECTION OF MATURED CHEESE <i>From the Ferme Sainte-Suzanne</i>	14€
LEMON AND BASIL FINGER	9€
PAVLOVA WITH STRAWBERRIES	10€
MANGO-PASSIONFRUIT CHEESECAKE	9€
VANILLA CREME BRULEE	9€
RUM BABA	10€
VANILLA CHOUQUETTES WITH HOT CHOCOLATE	9€
GOURMET COFFEE	9€
GOURMET TEA	9,5€

ICE-CREAMS

ICE CREAMS <i>Vanilla, Chocolate, Coffee, Rhum-raisin</i>	
SORBETS <i>Lemon, Senga Sengana Strawberry, Cherry, Mango</i>	
1 SCOOP / 2 SCOOPS	3,5€ / 6€
COLONEL <i>Lemon sorbet, vodka, lemon zest</i>	10€
SORBETS DE BEAUCE (125ml pot) <i>Apricot, Pear, Grapefruit, Apple, Peach, Mûroise</i>	4,5€
STRAWBERRY SUNDAE <i>Vanilla ice cream, strawberries, coulis, whipped cream, crumble</i>	10€
OREO SUNDAE <i>Vanilla ice cream, chocolate, whipped cream, Oreo chip</i>	10€

« MADAME BLEUE » MENU

34€

STARTER + MAIN COURSE + DESSERT

STARTER : VEGETARIAN PÂTÉ EN CROÛTE / PEAS VELOUTÉ *Mustard seed emulsion* / ŒUF PARFAIT *Green asparagus cream, garlic crostini, parmesan flakes*

MAIN COURSES : BEEF TARTARE *Prepared in the traditional way, french fries* / VEGGIE BURGER *Beetroot steak, chickpeas, red beans, onion pickles, cheddar, french fries* / FRENCH VEAL KIDNEYS « Sélection Maison Darmigny », green asparagus and wild garlic, fine mash

DESSERTS : MANGO-PASSIONFRUIT CHEESECAKE / VANILLA CREME BRULEE/ PAVLOVA WITH STRAWBERRIES

CHILDREN'S MENU

12€

MAIN COURSE + DESSERT

MAIN COURSES : CROQUE-MONSIEUR *Ferme du Colombier's french fries* / HOMEMADE BREADED COD *Ferme du Colombier's french fries*

DESSERTS : CHOCOLATE FONDANT / 1 SCOOP OF ICE CREAM *Chocolate or vanilla*