

# Beaubourg

CHEFS DE CUISINE / FABRICE RENAUDIN  
NICOLAS ABELLO

spring 2015 seasonal menu

## EN PREMIER

### SEAFOOD EGGS COCOTTE / 15

lobster and shrimp with asparagus and fried parsley

### FROG LEGS FRICASSÉE / 18

spring vegetables, alsatian spaetzle and persillade

### LA MAUDITE SOUPE A L'OIGNON / 10

Quebec maudite beer, gruyere gratin and cumin gressin

### LE CROQUE MONSIEUR OR MADAME / 16

French ham, gruyere, bechamel sauce  
add fried egg for Croque Madame + \$2

### CROZET AUX PETITS LÉGUMES / 8

French pasta with seasonal vegetables

### ESCARGOTS DE BOURGOGNE / 15

garlic and parsley butter

### SEARED SCALLOPS / 18

shiitake poached in chicken consume and brunoise printaniere

### DUO OF SALMON AND HADDOCK / 16

salmon tartare and smoked haddock, capers, mimosa garnish and toasts

### CARPACCIO DE BOEUF / 14

arugula, shaved foie gras, baguette, Paris mushrooms, lemon vinaigrette

### LES MOULES MARINIÈRE / 14

white wine broth, french fries

### LA FERME EN DÉLIRE / 20

selection of our charcuterie, mustard and cornichons

### SOUPE DU JOUR / 9

### LE BONHEUR DES SOURIS / 22

our artisan cheese plate selected by our cheese monger

## SALADES

### LA SALADE BEAUBOURG / 15

mesclun greens, warr goat cheese, smoked duck ham, walnut toasted, herbs de provence dressing

### FRISÉE SALAD / 14

lardons, brioche crust, soft boiled egg, champagne vinegar, frisée and croutons

### LEEKS EN VINAIGRETTE / 12

spring baby lettuce and broken dressing

## FRUITS DE MER

### PETIT PLATEAU / 35

serves 1-2 persons

### GRAND PLATEAU / 95

serves 3-4 persons

### L'IMPERIAL / 150

serves 5-7 persons

east coast oysters, langoustines, prawns, welks, maine lobster, clams

## LUNCH MENU DU JOUR

from 11am to 3pm

APPETIZER, ENTREE, DESSERT / 32

ENTREE + 1 / 27

ENTREE / 24

Ask your server for today's menu du jour

## LES SPECIALITES DE LA SEMAINE

from 4pm to 11pm

MONDAY

Cru - raw

TUESDAY

À la vapeur - steamed

WEDNESDAY

Grillé - grilled

THURSDAY

Mijoté - braised

FRIDAY

Rôti - roasted

SATURDAY

Gratin

SUNDAY

Sunday Belgian Brunch

## ENTRÉES

### COTÉ MER

### SALMON EN PAPILOTTE / 29

steamed vegetable julienne, endives, confit tomatoes, fried leeks and cilantro

### DAURADE TAGINE / 28

tomatoes, capers, fennel confit, bok choy and eggplant in a spicy broth, cooked in earthenware pot

### MACKEREL IN ESCABECHE / 26

marinated fish, ratte potatoes, pickled carrots, onions, and celery, espelette oil

### PIKE QUENELLE / 24

nantua sauce, gratineed served with rice pilaf and artichoke

### DAILY SEAFOOD À LA PLANCHA / MP

with traditional ratatouille nicoise

### WHOLE LOUP DE MER FOR 2 / 68

roasted with pomme boulangere, cherry tomatoes and fennel

### COTÉ TERRE

### STEAK FRITES / 35

the butcher's NY strip, red wine bearnaise butter, homemade fries

### L'HAMBURGER / 18

tomme de Savoie, fire roasted peppers and tarragon dressing, onions compote

### WHOLE ROTISSERIE CHICKEN FOR 2 / 47

served with truffle potato mousseline and chicken jus

### NAVARIN D AGNEAU / 28

slowly braised lamb shoulder, glazed carrots, young potatoes and celery

### DUCK BREAST / 29

gratin dauphinois, cognac and green peppercorn sauce, haricots verts

### TOURNEDOS ROSSINI / 48

sautéed baby spinach, Perigourdine sauce, fingerling potatoes