

APPETIZERS **THE DINING CELLAR**
(to share or not)

From France

HALF A DOZEN SNAILS [12 euros]

Prepared in parsley and garlic, from the Maison de l'Escargot

CAMEMBERT FROM MAISON MARIE QUATREHOMME MOF [20 euros]

Honey, Lemon-thyme, charcoal-grilled and served with salad
(15/20 min waiting time)

**CAMEMBERT FROM MAISON MARIE QUATREHOMME (MOF)
WITH TRUFFLED CREAM** [28 euros]

Charcoal-grilled and served with salad (15/20 min waiting time)

From the Mediterranean

HOME-MADE FOCACCIA [5 euros]

With rosemary and garlic, toasted with olive oil

MEDITERRANEAN PLATE [9 euros]

Hummus, tapenade with Kalamata olives
and briami, all home-made

THE BRAVE POTATOES [6 euros]

Patatas bravas with fried potatoes,
smoked paprika salt, home-made turmeric aioli

FRIED SQUID [10 euros]

Parsley and garlic, home-made sauce tartare

And from elsewhere

CHICKEN SATAY [10 euros]

Marinated (coriander/curcuma/ginger/lemon grass)
and charcoal-grilled, satay sauce

GREEN SHRIMP ACCRAS [9 euros]

Chives, parsley, spring onion, lime, home-made chilli sauce

GRANDMA'S NEMS [10 euros]

Free range chicken thighs, seasoned with ginger,
home-made secret sauce macerated for a month

PARIS-TOKYO GYOZAS [10 euros]

Matured French beef, shiitake and
Paris mushroom mix, coriander, soy sauce

HOME-MADE BREADED CHICKEN [10 euros]

Espelette pepper, cornflake breading,
organic sunflower seeds, Japanese sesame, panko

FINE JAPANESE TEMPURA [6 euros]

With sweet potatoes, Madras curry, home-made curry
and coriander mayonnaise

CHARCUTERIES

Label Rouge pig sausage from la Maison Montalet [7 euros]

Iberian chorizo from la Maison Guildive [8 euros]

Chiffonnade of Prince de Paris cooked ham [7 euros]

Beef Cecina Rubia Gallega from la Maison Guildive [12 euros]

Dry-cured ham from Gascon black pork, matured for 24 months
by producer and breeder Pierre Matayron [14 euros]

Raw ham from the Corsican friend, matured for 12 months [9 euros]

Coppa of the Corsican friend [9 euros]

CHEESE

Maison of Marie Quatrehomme MOF

Comté, Rocamadour, Saint Nectaire,
Fourme d'Ambert, Brillat Savarin
1 piece [7 euros]

CUTTING BOARDS

Charcuterie, cheese or mixed [15 euros]

CANNERY La Guildive [12 euros]

Sardines in organic olive oil

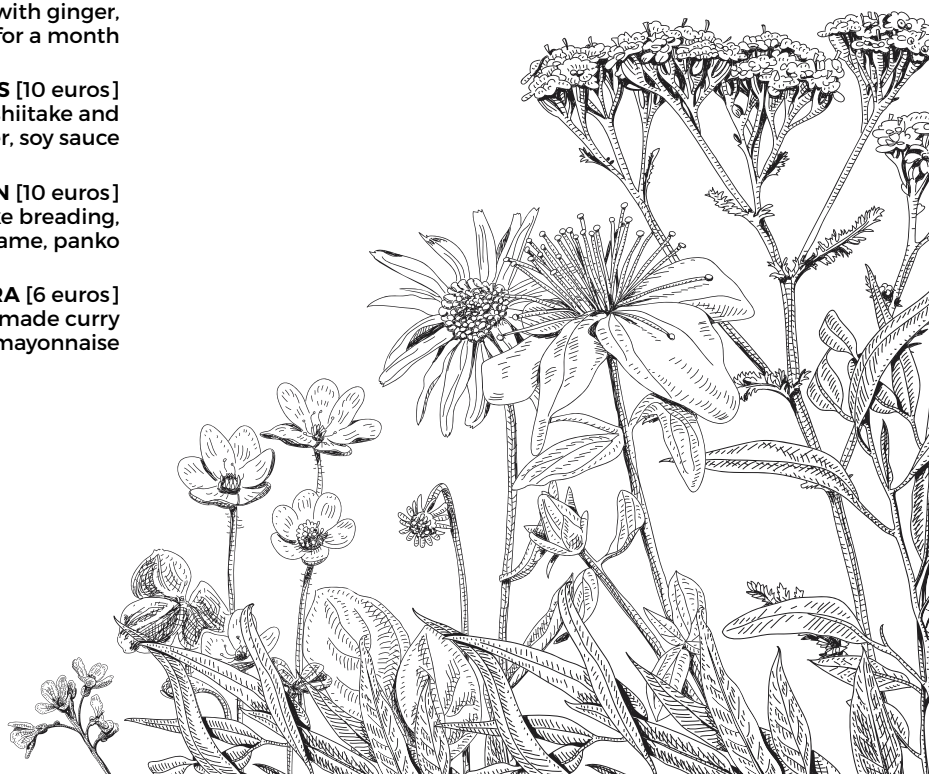
Mussels in virgin olive oil

Octopus Galician style

We are working all of our home-made recipes
with fresh and seasonal products.

Service from 12pm to 12am

Net prices in euros, including service 15%



THE CHARBON'S CLASSICS

THE BEAUTIFUL SALADE NIÇOISE [16 euros]

Mesclun salad, organic lemon vinaigrette, charcoal-grilled red tuna, roasted peppers, cucumber, black olives, soft-boiled egg

SMASH BURGER [17 euros]

Home-made buns, French beef from Boucheries Nivernaises, onions, cheddar and home-made pickles, home-made ketchup, mustard Extra bacon [1 euro]

ARGENTINE RIB EYE STEAK [30 euros]

Grain-fed Angus beef 250gr, home-made béarnaise, choice of side dish

ARGENTINIAN ANGUS BEEF STEAK [18 euros]

Charcoal grilled, home-made béarnaise sauce, served with chips

CROQUE-MONSIEUR OR CROQUE-MADAME [13 euros / 14 euros]

Comté cheese (18 months matured), Prince de Paris cooked ham, home-made brioche bread

CROQUE-MONSIEUR WITH TRUFFLES [18 euros]

Prince de Paris cooked ham, home-made truffle and Comté cheese béchamel, white truffle oil, home-made brioche bread

CAESAR SALAD [15 euros]

Home-made breaded chicken, soft-boiled egg, 24 months PDO parmesan, garlic croutons, home-made Caesar sauce

OMELETTE À LA CARTE [12 euros]

With a choice of two ingredients: potatoes, mushrooms, tomatoes, emmental cheese, Prince de Paris cooked ham - served with salad Extra fries [2 euros]

SIDE DISHES

Mesclun [4 euros],

Chips [5 euros]

Seasonal vegetables, sweet potato tempura, potato puree, patatas bravas [6 euros]

THE ATYPICAL DISHES

THE VERY BO BUN OF THE CHARBON [16 euros]

Angus beef strips marinated and grilled over charcoal, free-range chicken nems, carrot pickles, cucumber, grilled peanuts, fried shallots, nuoc mam sauce and sriracha sauce

BEEF TARTARE À LA VIET' [17 euros]

French beef, sweet potato tempura and my grandmother's secret sauce

MENU LITTLE CHARBON - 12 ans [12 euros]

French chopped steak or Prince de Paris cooked ham or chicken fingers, served with chips

Ice cream, crêpe or farm yoghurt

THE CHEF'S WISHES

SALMON TARTARE [19 euros]

Ponzu sauce with yuzu, black Japanese sesame cream, chives, red shiso leaves, avocado. Served with French fries

LINGUINE ALLA VONGOLE [18 euros]

Sea shells, parsley oil, chicken stock, smoked ricotta salata, Jamaican pepper

CHARCOAL-GRILLED PAELLA [28 euros]

Round rice, squid ink chicken stock, scorpion fish, sea knives, sea shells, calmar and burnt peppers

CHARCOAL-GRILLED WHOLE SARDINES FROM BRITTANY, À L'ALGEROISE [16 euros]

Marinated with cumin, olive oil, lemon, chili and garlic, served with zaalouk (aubergine puree)

RIGATONI ALL'ARRABIATA [15 euros]

Peperoncino, parsley, organic tomato from Salerno, Pecorino Romano DPO

1KG PRIME RIB OF BEEF, SELECTED [90 euros]

Choice of 2 side dishes

SMALL AND LARGE DESSERTS

CRÊPE MINUTE [6,5 euros]

with your choice of sugar, salted butter caramel, honey, Nutella or jam

CRÊPE FLAMBÉE [8 euros]

with Grand Marnier

CAFÉ DES ANCIENS [6 euros]

with plums, morello cherries or prunes (fruits soaked in alcohol)

PROFITEROLES

with «Inaya» 65% home-made chocolate sauce, Pierre Geronimi Tahitian vanilla ice cream, home-made chantilly - 1, 2 or 3 choux [5,50 euros / 9 euros / 12 euros]

FONDANT [9 euros]

«Inaya» 65% chocolate, Tahitian vanilla ice cream (12 min of patience)

CRÈME BRÛLÉE [7 euros]

with Tahitian vanilla

FRESH FRUIT SALAD [7 euros]

with passion fruit and lime zest

FARMHOUSE YOGHURT [5 euros]

from the Paris region

THE Pierre Geronimi ice cream [5 euros]

Flavours: Vanilla, Chocolate, Coffee, Rum and raisins, Lemon, Mango, Pear, Raspberry (Flavours of the month on request)

CAFÉ GOURMAND [7 euros]

with crème brûlée, fruit salad, home-made cookie

RASPBERRY AND IRAN PISTACHIO TARTELETTE [12 euros]

Served with a raspberry Pierre Geronimi sorbet

