

Thoumieux

Brasserie PARISIENNE
DEPUIS 1923

PERFECT TO SHARE

Saucisson radish & butter - 12
Truffle tarama Maison du Caviar & blinis - 13
Fried squids, creamy spicy sauce - 17

APETIZERS

Mimosa eggs - 7
Onion soup - 10
Sauteed mushrooms, poached egg - 15
Artichoke carpaccio, truffle vinaigrette - 18
Endive vinaigrette - 13
Traditionnal frisée aux lardons - 16
Homemade terrine - 13
Marrow bone, salt & toasts - 15
6 snails from Bourgogne - 19
6 oysters Fines de Claire n°3 - 18
Salmon gravlax, cream & blinis - 16
White fish tiradito, green pepper & yuzu - 21
Tuna & avocado - 23
Caviar Oscietre 30g Maison du Caviar - 90

MAIN COURSES

Omelet with cèpes mushrooms - 28
Rigatoni with morels - 30
Raw tuna & lemon maccheroncini - 34
... With caviar - 84
Sea bream fillet - 31
Miso sesame salmon - 32
Scallops à la française - 33
Dover sole - 63
Roasted chicken breast, poultry juice - 28
... With morels - 38
Duck confit - 29
Black pudding with apples - 22
Beef tartare - 24
Beef fillet, pepper sauce - 46

FOR TWO

Lamb shoulder confit, from Aveyron - 45 | pers
Entrecote 500g, bearnaise sauce - 45 | pers

DESSERTS

Cheese plate - 13
Crème brûlée - 10
Chocolate profiteroles - 13
Lemon meringue tart - 12
Vanilla mille-feuille - 14
Fresh fruits salad - 15
Vanilla ice cream, caramelized peacan nuts - 10
Floating island to share - 21
Chocolate mousse for 2, 3, or 4... - 24

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