

# Thoumieux

Brasserie PARISIENNE  
DEPUIS 1923

## PERFECT TO SHARE

*Saucisson, radish & butter -14*  
*Truffle tarama Maison du Caviar & blinis -14*  
*Caviar Oscière 30g Maison du Caviar -90*

## APPETIZERS

*Mimosa eggs -7*  
*Seasonal velvety -11*  
*Endives vinaigrette -13*  
*Sauteed mushrooms, poached egg -16*  
*Artichoke carpaccio, truffle vinaigrette -18*  
  
*Traditionnal frisée aux lardons -16*  
*Marrow bone, salt & toasts -15*  
*6 snails from Bourgogne -19*  
*Homemade duck foie gras & toasts -28*  
  
*Fried squids, creamy spicy sauce -17*  
*Gravlax salmon, cream & blinis -18*  
*White fish tiradito with green pepper & yuzu -23*  
*Red tuna crudo with sesame sauce -22*

## MAIN COURSES

*Rigatoni with morels -30*  
*Raw tuna & lemon maccheroncini -39*  
*... With Oscière caviar -95*  
  
*Miso salmon -32*  
*Sea bass fillet Grenoble style -33*  
*Sole -68*  
  
*Roasted chicken breast, poultry jus -28*  
*... With morels -38*  
*Duck confit, sarladaise potatoes -31*  
*Veal chop with cream & mushrooms -44*  
  
*Black pudding with apples -22*  
*Beef tartare -24*  
*Beef fillet, pepper sauce -48*

## FOR TWO

*Roasted cockerel with confit lemon -35 | pers*  
*Confit lamb shoulder from Aveyron -47 | pers*  
*Entrecote steak 500g, bearnaise sauce -48 | pers*

## DESSERTS

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

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