

LIEU DE VIE  
**BACHAUMONT**  
RESTAURANT

CHEF MARCO CIALINI

NOS REMERCIEMENTS À NOS PRODUCTEURS QUI  
NOUS ACCOMPAGNENT TOUS LES JOURS

OUR THANKS TO OUR PRODUCERS WHO WORK  
WITH US EVERY DAY

*PRIX TTC, SERVICE COMPRIS*  
*Prices include tax and service*

## ENTRÉES • STARTERS

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| GASPACHO DE TOMATE, RICOTTA ET ANCHOIS<br>Tomato gaspacho, ricotta cheese, anchovy   | 15 |
| OEUF PARFAIT LARDO DI COLONNATA, CIME DI RAPA, PARMESAN<br>Poached egg, lardo di colonnata, sauteed broccoli rabe, parmesan cheese | 15 |
| BLACK ANGUS, NOISETTE DU PIÉMONT<br>Black angus carpaccio, toasted piedmont hazelnuts, mixed herbs salad                           | 15 |
| SARDINES MARINÉES<br>Marinated sardines  | 16 |
| ARTICHAUT « GIUDIA », SAUCE AU VIN BLANC, POUTARGUE<br>Giudia style fried artichaut, white wine sauce, bottarga                    | 17 |
| TACOS VÉGÉTAL DE LOBSTER CHOU VERT FRISÉ<br>Lobster taco, green cabbage  | 17 |

## PLATS • MAINS

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|--|----|
| AGNOLOTTI MOZZARELLA DI BUFALA, BLOODY MARY<br>Agnolotti stuffed with mozzarella di bufala, bloody Mary  | 24 |
| GNOCCHI A LA ROMANA CACIO E PEPE, CHIPS D'ARTICHAUT, FINGER LIME<br>Gnocchi Roman style with cream cacio e pepe, artichaut crisps, finger lime | 25 |
| SUPRÊME DE CANARD, POMMES, PURÉE DE POMME DE TERRE, TRUFFE<br>Roasted duck breast, apples, mashed potatoes with truffles                       | 36 |
| OSSOBUCO RISOTTO<br>Braised osso buco, creamy saffron risotto  | 42 |
| FILET DE BOEUF, ASPERGE, HOLLANDAISE<br>Filet steak, grilled asparagus, hollandaise sauce  | 45 |
| ROUGET AU BBQ PAK CHOI SOYA<br>Red mullet BBQ, grilled pak choi with soya sauce  | 42 |
| LOTTE, BLETTE, SAUCE CITRON, SAFRAN<br>Low temperature cooked monkfish, Swiss chard, lemon and safran sauce                                    | 42 |
| SOLE MEUNIÈRE<br>Sole meunière, fried broccoli rabe with garlic  | 44 |

## À PARTAGER • TO SHARE

ÉPAULE D'AGNEAU LÉGUME D'ÉTÉ AU BBQ 90  
Slow-cooked lamb shoulder, grilled summer vegetables

STEACK 1,2KG / 1,5KG, POMME DE TERRE RATTE SAUTÉ BEURRE À L'AIL 100  
STEACK, ratte potato sautéed with garlic butter

## ACCOMPAGNEMENTS • SIDES

POMME DE TERRE RATTE BEURRE À L'AIL 7  
Ratte potatoes with garlic butter

PURÉE DE POMME DE TERRE 8  
Mashed potatoes

SALADE VERTE 7  
Mixed green salad

PAK CHOI 7  
Grilled pak choi

CIME DI RAPA 9  
Fried broccoli rabe

## DESSERTS

CHOU CAPPUCCINO 12  
Cappuccino cream puff

CHEESECAKE VANILLE, CAMEL BEURRE SALÉ, NOISETTE 14  
Vanilla cheesecake with salted butter caramel, hazelnut

KALAMANSI CITRON ,VERVEINE 14  
Calamansi, lemon, verbena

4 NUANCES DE CHOCOLATS 16  
4 nuances of chocolates

PAIN PERDU, FRUIT DE LA PASSION, AMANDE 16  
French toast with passion fruit and almond



HÔTEL  
**BACHAUMONT**  
PARIS

RETOUR

RÉSERVER



18 RUE BACHAUMONT - 75002 PARIS  
RESTAURANT@HOTELBACHAUMONT.COM  
01 81 66 47 50