

DINNER MENU

& WEEKENDS + DAY OFF

32€ PER PERS.

1 STARTERS TO SHARE WITH LOVE

· COOKED PORK MEATS + 4 BIG SALAD BOWLS TO SHARE :
WHITE BEANS, OX MUZZLE, CALF'S FOOT, POTATOES OR
BEETROOTS, LENTILS, HERRINGS, GREEN SALAD.

2 CHOICE OF MAIN COURSE

- BEEF TRIPE COATED WITH BREADCRUMBS AND PAN-FRIED
- CALF'S HEAD SERVED IN A VINEGAR AND OIL WITH SHALLOTS,
HERBS AND CAPERS
- HOT PORK SAUSAGE
- PORK CHEEK STEW WITH BLOOD GRAVY
- PIKE QUENELLE
- OX TONGUE SERVED IN A PIQUANTE SAUCE OR OIL
AND VINEGAR WITH SHALLOTS, HERBS, AND CAPERS
- CHITTERLING SAUSAGE WITH MUSTARD
- PORK CHOP WITH GINGER AND SHALLOT
- BLANQUETTE OF PORK STEAK, WITH CREAM AND CARROTS SAUCE
- CHICKEN, CREAM VINEGAR AND TARRAGON SAUCE
- BLACK PUDDING
- PIECE OF BEEF, RED WINE SAUCE

3 CHOICE OF CHEESE (YUMMY!)

- CERVELLE DE CANUT (CREAMY CHEESE, SERVED WITH WHITE WINE AND AROMATIC HERBS)
- ½ SAINT-MARCELLIN

4 CHOICE OF DESSERT

- PRUNES IN RED WINE AND CINNAMON
- CARAMEL CREAM
- STEVED APPLES AND LEMONS



 bouchon.chez.paul

The list of allergens which could be found in our products is available with our waiting staff.

The origin of the different meats is noticed or available with our waiting staff.

Price in euros, taxes and service are included.

FAIT MAISON



HOMEMADE