



## Le Bistrot Aux Vieux Remparts

Our local partners :

Ferme des Arpents – Ferrières (77)

Bourdicaud – Esternay (51)

Gaufillier – Provins (77)



[auxvieuxremparts.com](http://auxvieuxremparts.com)

All our products are homemade 🏠

The list of allergens is available on request.

Net prices in Euros, taxes & service included.

Please note that our establishment does not accept cheques.

Payments accepted: cash, credit card, American Express, luncheon vouchers, vacation vouchers



## Menu Plaisir

Foie Gras Escalope, Cream of Squash Soup,  
Buckwheat Groats

Or

Veal Sweetbreads, Mashed Potatoes,  
Herb Cream

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Fish of the Day, Wild Garlic Cream  
Braised Red Cabbage

Or

Pressed Confit of Lamb in Lamb Jus  
Mashed Potatoes, Pan-fried Mushrooms

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Four-Spice Dacquoise  
Chestnut Cream, Chocolate Ganache

Or

Mango Dome with Coconut Insert

Starter - Dishes - Dessert 38

Starter - Dishes or Dishes - Dessert 33

*The menu changes every week according to the market's return.  
Please call us on 01 64 08 94 00 for menu details.*



## Menu Gourmand

Sea Bream Ceviche with Citrus and Crunchy Fennel

Or

Organic Soft-Boiled Egg, Goat Cheese Cream and Green Asparagus Gazpacho

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Sea Bass Steak, Spinach, Red Lentils, Rye Bread Cream and Chilli

Or

Duck Fillet with Herbs, Candied Lemon Marmalade, Basil Waffles and Cherry Tomatoes, Honey and Sherry Sauce

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Intense Dark Chocolate Gallet, Sesame Praline Crunch and Light Foam

Or

Pistachio Ganache Macaron,

Pineapple Brunoise with Cardamom and Coconut Milk Ice Cream

Starter - Dishes - Dessert 55

Starter - Dishes    or    Dishes - Dessert 43



## Kid's Menu

Smoked Salmon, Blinis and Cream Herb  
Or  
Fine Charcuterie Platter with Condiments

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Fish of the Day or Pork Tenderloin  
Creamy Potatoes and Peas

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Chocolate and Vanilla Roll,  
Berry Coulis  
Or  
2-Scoop Ice Cream

Starter - Dishes - Dessert 19  
Starter - Dishes or Dishes - Dessert 16



## Starters

|                                                                               |    |
|-------------------------------------------------------------------------------|----|
| Zucchini Roll stuffed with Crab Meat, Vegetable Spaghettis                    | 19 |
| Sea Bream Ceviche with Citrus and Crunchy Fennel                              | 23 |
| Organic Soft-Boiled Egg, Goat Cheese Cream and Green Asparagus Gazpacho       | 23 |
| Duck Foie Gras with Kampot Pepper, Seeded Brioche, Berry Compote              | 25 |
| Creamy Pea Velouté, Burrata with Summer Truffle, Horseradish and Bread Crisps | 20 |



## Dishes

|                                                                                                            |    |
|------------------------------------------------------------------------------------------------------------|----|
| Sea Bass Steak, Spinach, Red Lentils, Rye Bread Cream and Chilli                                           | 29 |
| Summer Curry with Sun-Ripened Vegetables, Tilda Basmati Rice, Coconut Milk and Mild Curry Sauce, Peanuts   | 22 |
| Slow-Cooked Angus Beef Brisket, Potatoes Fondant and Minted Pea Purée, Smoked Pepper Sauce                 | 26 |
| Duck Fillet with Herbs, Candied Lemon Marmalade, Basil Waffles and Cherry Tomatoes, Honey and Sherry Sauce | 29 |
| Duroc Pork Pluma from Batallé, Cauliflower Floret and Broccoli Variation, Ras El Hanout Sauce and Lime Oil | 28 |

*Foie gras, sea bass & duck : sourced from animals borned, raised and slaughtered in France.*

*Pluma: sourced from animals borned, raised and slaughtered in Spain.*

*Brisket: sourced from animals borned, raised and slaughtered in Ireland.*



## Cheeses

|                                 |    |
|---------------------------------|----|
| Trilogy of Raw Milk PDO Cheeses | 12 |
|---------------------------------|----|



## Desserts

|                                                                                        |    |
|----------------------------------------------------------------------------------------|----|
| Pecan Dessert Selection with Bulgarian Ice Cream                                       | 14 |
| Intense Dark Chocolate Gallet, Sesame Praline Crunch and “Espuma”                      | 14 |
| Pistachio Ganache Macaron, Pineapple Brunoise with Cardamom and Coconut Milk Ice Cream | 14 |
| “Rose” Sponge Cake, Balsamic-Glazed Strawberries and Basil Mascarpone                  | 14 |
| Breton Shortbread, Raspberry Compote and Tonka Bean Flavoured Yogurt Mousse            | 14 |
| Gourmet Coffee, Assortment of Mini Desserts                                            | 14 |

*For gluten-free and lactose-free diets: Please consult us.*