



# Le Bistrot des Remparts

## Our Local Partners :

Ferme des Arpents - Ferrières (77)

Gaufillier - Provins (77)

Bourdicaud - Esternay (51)

Huguier Frères - Mailly Le Camp (51)

Ferme Hardouin - Provins (77)



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

All our are Home Made 

The list of allergens is available on request.

Net prices in Euros, taxes & service included. Please note that our establishment does not accept checks

Payments accepted: Cash, Credit Card, American Express, Restaurant Ticket, Holiday Voucher



# Menu Gourmand

Soft-Boiled Organic Egg,  
Fried Mushrooms With Parsley Cream And Pine  
Or  
Home Made Duck Foie Gras With Sweet Spices,  
Brioche And Seasonal Marmelade

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Fish Of The Day,  
Served With Beetroot And Herbs,  
Riesling Cream  
Or  
Fillet Of Bull, Moretum Sauce,  
Black Garlic Mashed Potatoes And Broccoli Pickles

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Home Made Hazelnut Tartlet  
With Fig Compote And Bavarian Pear  
Or  
Hazelnut Lingo Cake, Gianduja Chocolate Insert,  
Salted Butter Caramel With Rocher Icing

*3 Course Menu 52*



# Menu Enfant

Parmentier Velouté And Croutons

Or

Assortment Of Cold Meats

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Fish Of The Day Or Veal Cutlet  
Served With Fresh Tagliatelle And Vegetable

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Chocolate Cake

Or

Seasonal Fruit Dessert

*3 Course Menu 19*

*2 Course Menu 16*



## Starters

6 Oysters From « The Bay Of Quiberon » Served With Shallots And Apples Cider Vinegar	21
Soft-Boiled Organic Egg, Fried Mushrooms With Parsley Cream And Pine Nuts	23
Home Made Duck Foie Gras With Sweet Spices, Brioche And Seasonal Marmelade	26
Semi-Cooked Mackerel On Viking Salt, Baby Corns, Candied Lemon And Wasabi Condiment	22
Parmentier Velouté With Beaufort AOP, Drizzled With Hazelnut Oil And Croutons	20



## Main Course

Fish Of The Day, Served With Beetroot And Herbs, Riesling Cream	29
Confit Lamb Shank*, Mushrooms Sauce And Sweet Potatoes Saute With Sarriette	28
Fillet Of Bull**, Moretum Sauce, Black Garlic Mashed Potatoes And Broccoli Pickles	31
Stewed Venison** With Bacon, Mushrooms And Fresh Tagliatelle, Truffle Butter	27
Pan-Fried Parsnips And Mushrooms, Vegetables Puree With Hazelnut Pieces	24

\*Origin Irlande

\*\*Origin France



## Cheeses

AOP Cheeses trilogies	12
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## Desserts

Home Made Hazelnut Tartlet With Fig Compote And Bavarian Pear	14
Mr Hardouin's apple, creamy and melting	12
Hazelnut Lingo Cake, Gianduja Chocolate Insert, Salted Butter Caramel With Rocher Icing	14
Alliance Between Rose And Passion With Lime Crumble	12
Gourmet Coffee, Assortment Of Small Desserts Of The Moment	14