

au comptoir
LE DÉJEUNER

SALADES

MACÉDOINE DE PRINTEMPS

*gem lettuce, creamed spring vegetables, asparagus,
breadcrumb gremolata, soft-boiled egg*

24

SALADE VERCINGÉTORIX

*baby gem lettuce, white anchovies, lemon,
Gruyère, croutons, garlic & caper vinaigrette, 62°C egg*

22

SALADE PÉRIGOURDINE

*confit duck gizzard, smoked duck ham, frisée and watercress salad,
baby turnips, rhubarb, shaved foie gras, red wine jus*

26

SANDWICHES

CROQUE DU JOUR

croque of the day, fries, salad

21

CROQUE-MONSIEUR

Parisian ham, Gruyère on country bread, fries, salad

20

CROQUE-MADAME

Parisian ham, Gruyère, fried egg on country bread, fries, salad

21

BURGER MAISON, FRITES

*house ground beef, caramelized onions, Raclette cheese, fries, salad
add bacon 3 / add foie gras 7*

22

CLUB SANDWICH AU COMPTOIR

*veal striploin, bacon, sauce verte, arugula salad,
boiled egg, fries, salad*

25

APPETIZERS / ENTRÉES

SOUPE DU JOUR

soup of the day

14

GRAVLAX DE SAUMON

king salmon gravlax, chive crème fraîche, sourdough

20

TARTE FINE PRINTANIÈRE

*peas & fennel, asparagus, ricotta on warm puff pastry,
watercress & frisée, 62°C egg*

26

ASSIETTE DE CHARCUTERIE

house and artisan cured meats

27

ASSIETTE DE FROMAGES

one cheese – three cheeses

9 – 24

MAIN / PLATS PRINCIPAUX

POISSON DU MARCHÉ

*poached fish of the day, asparagus,
baby turnips, sauce vierge, salad*

31

TARTARE DE VEAU, FRITES

veal tartare, sauce gribiche, fries, salad

28

BAVETTE D'ALOYAU, FRITES

grilled beef bavette steak, Roquefort sauce, fries, salad

33

CONFIT DE CANARD

crispy confit duck leg, carrot, peas, spring onions, duck jus

33