

BOUILLON CHARTIER

- PARIS -
DEPUIS 1896

STARTERS

from 1€ to 7,5€

Rolled carrots.....	6 snails.....
Hard boiled egg with mayonnaise.....	Avocado with shrimp, cocktail dressing.....
Curly chicory with bacon.....	Herring fillet with steamed potatoes.....
Celeriac in mayonnaise dressing.....	Prawns with mayonnaise.....
Rosette from Lyon.....	Thin slices of pork snout
Leeks with dressing.....	Curly chicory with bacon.....
Homemade pork terrine.....	

MAIN COURSES

from 7€ to 13€80

"Butcher's cuts French origin"

Beef kidney fricassee with mustard.....	Calf's head with gribiche sauce.....
Roasted free-range chicken, fries.....	Alsatian sauerkraut.....
Black pudding, mashed potatoes.....	Beef tongue, spicy sauce.....
Spaghetti bolognese.....	Grilled Chitterling sausage 5 A.....
Vegetarian Spaghetti.....	Butcher's cut, fries.....
Francfort sausages with fries.....	Butcher's cut with pepper sauce, fries.....
Saucisse au couteau from Aveyron.....	Grilled pig's trotter, french fries.....
Pike quenelle with shellfish sauce.....	Roast sea bass with sauce vierge.....
Duck confit with baby potatoes.....	Beef bourguignon, coquillettes.....

VEGETABLES

Boiled potatoes.....	Mushrooms
French fries.....	Buttered fresh green beans.....

CHEESES

Bleu d'Auvergne.....	Pont l'Evêque.....
Camembert.....	Rocamadour.....
Soft white cheese.....	

DESSERTS

from 2€ to 4€90

Home-made Stewed apples.....	Prunes in wine with vanilla ice-cream.....
Cup of Whipped cream	Chesnut puree with whipped cream.....
Rice pudding.....	Home-made Egg custard caramel sauce.....
Home-made Chocolate mousse.....	Home-made Chocolate fondant.....
Whipped cream puff.....	Rum Baba, whipped cream.....

ICE-CREAM

from 3€ to 5€50

Vanilla Ice cream.....	Profiterole "Chartier".....
Sorbet of the day.....	Extra whipped cream.....
Dame blanche with meringue.....	Extra scoop of vanilla ice cream
Peach Melba with whipped cream.....	

The menu changes daily, depending on the availability of fresh produce.