MENU

·BISTROT D'ARTHUR·

·BRASSERIE-RESTAURANT·

WINES LIST

	GLASS 12,5 cl	LYONNAIS POT 46 cl	BOTTLE 75 Cl
WHITE WINES			
Chardonnay « Laroche »	5,50 €	18,50 €	28,50 €
Sauvignon « Domaine A Deux »	5,50 €	18,50 €	28,50 €
Côtes de Gascogne Doux « Chambre d'Amour »	5,50 €	18,50 €	28,50 €
Menetou-Salon Domaine Belleville L'Egotte	6,50 €	22,00 €	35,00 €
Petit Chablis « La Revire »	6,50 €	22,00 €	35,00 €
Viognier « Le Versant »	6,00 €	20,50 €	32,00 €
Pouilly fumé « Les Clairières »	7,20 €	27,60 €	45,00 €
ROSÉ WINES			
Méditerranée « Ponton n°7 »	5,50 €	18,50 €	28,50 €
Ile de beauté « Terra d'Aleria »	5,50 €	18,50 €	28,50 €
Côtes de Provence Miraval	-	-	42,00 €
Bandol « Le mas de la Rouvière »	-	-	45,00 €
RED WINES			
IGP Pays D'Oc - Pinot noir « Le Versant »	5,50 €	18,50 €	28,50 €
Pinot Noir d'Alsace « Hans Schaeffer »	5,50 €	18,50 €	28,50 €
Saint-Nicolas de Bourgueil « Cuvée du Vieux Pressoir »	5,50 €	18,50 €	28,50 €
Côtes du Rhône « Les 3 Garçons »	6,00 €	20,50 €	32,00 €
Crozes-Hermitage « Cuvée du Peizon »	7,00 €	25,70 €	42,00 €
Saint-Joseph « Marcilly »	7,20 €	27,60 €	45,00 €
Hautes-Côtes de Beaune « Domaine Berger Rive »	7,20 €	27,60 €	45,00 €
Bourgogne Pinot noir « Coeur de Violette »	-	-	48,00 €
Sancerre « Les Chataigniers »	-	-	45,00 €
BORDEAUX CORNER			
Côtes de Bourg « Château de Barbe »	5,50 €	18,50 €	28,50 €
Haut-Médoc « Victoria II »	5,50 €	18,50 €	28,50 €
Graves « Château Maderot »	6,00 €	20,50 €	32,00 €
Montagne Saint-Emilion « Château Bel-Air »	6,00 €	20,50 €	32,00 €
Saint-Estèphe « Château Rocher Coutelin »	7,20 €	27,60 €	45,00 €
THE SELECTION OF GRANDS CRUS			
Do not hesitate to ask us for the list of our great wines			
Grand cru of the moment by the glass	8,50 €		
CHAMPAGNE CORNER			
Glass of Champagne Besserat of Bellefon brute			10,00 €
Champagne Besserat of Bellefon brute Grande Tradition			55,00 €
Champagne Besserat of Bellefon brute Rosé			65,00 €
Champagne Besserat of Bellefon White of White			80,00 €

PRODUCTS TO SHARE

Dried Sausage of the moment	6,00 €
Small charcuterie board	9,00 €
Large charcuterie board	15,00 €

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APERITIVES

Kir (white wine) *Raspberry, peach, blackberry, blackcurrant*	12 Cl	**5,00 €**
Kir Normand (cider) *Raspberry, peach, blackberry, blackcurrant*	19 Cl	**5,50 €**
Glass of Champagne	12 Cl	**10,00 €**
Kir Royal (champagne)	13 Cl	**10,50 €**
Glass of Proscecco	12 Cl	**7,00 €**
Martini White/Red	8 Cl	**6,00 €**
Americano	10 Cl	**8,00 €**
Port Red/White	8 Cl	**6,00 €**
Pommeau of Normandy	8 Cl	**6,00 €**
Pastis/Ricard	2 Cl	**4,00 €**
Havana Rum	4 Cl	**6,00 €**
Diplomatico Rum	4 Cl	**9,00 €**
Don Papa Rum	4 Cl	**9,00 €**
Malibu, Soho litchi	4 Cl	**5,00 €**

Ballantine's Blended Scotch	4 Cl	**6,00 €**
Jameson Irish Whiskey	4 Cl	**7,00 €**
Johnnie Walker Black Label 12 years Old	4 Cl	**8,00 €**
Glenlivet Single Malt Blended 12 years Old	4 Cl	**8,00 €**
Aberlour Single Malt 10 years Old	4 Cl	**8,00 €**
Knochando Single Malt 12 years Old	4 Cl	**8,00 €**
Togouchi Japanese Blended Whisky	4 Cl	**9,00 €**
Caol Ila 12 yars Old	4 Cl	**9,00 €**
Jack Daniel's	4 Cl	**8,00 €**
Angel's Envy Bourbon	4 Cl	**9,00 €**
Gordon's Gin	4 Cl	**6,00 €**
Eristoff Vodka	4 Cl	**6,00 €**
Tequilla	4 Cl	**6,00 €**

** Supplement soft 3,50€ and supplement cream 0,50€*

COCKTAILS

Mojito *(Sup 1,00€ strawberry or passion fruit pure)* **9,50 €**
White rum, fresh mint, lime,
brown sugar, perrier

Aperol Spritz **9,00 €**
Aperol, proscecco, perrier

All our Spritzs **9,50 €**
St Germain, Normandy, Cubain, London

Gin Fizz **9,50 €**
Gin, lime, sugar, perrier

Moscow mule / London mule **9,50 €**
Eristoff vodka, lime, mint, gingerbeer

Bahamas **9,50 €**
Eristoff vodka, mango juice, grenadine, lemon,
passion fruit puree

Caïpirinia / Caïpiroska **8,50 €**
Cachaça or vodka, lime, brown sugar

Négroni **9,00 €**
Gordon's Gin, Martini Rosso, Campari

Maï-Taï **9,50 €**
White / Amber Rum,
Cointreau, Pineapple juice, Orgeat, Lemon

Alcohol-free

Vibrante Spritz **6,00 €**
Non-Alcoholic, Martini Vibrinte, Tonic

Arthur **7,00 €**
Apple juice, orange, pineapple, peach, lime

Virgin Mojito *(Sup 1,00€ strawberry or passion fruit pure)* **7,00 €**
Fresh mint, lime, brown sugar, lemonade

Virgin Bahamas **7,00 €**
Mango juice, grenadine, lemon, passion fruit puree

BEERS, SOFT DRINKS & MINERAL WATERS

Vittel	50 Cl	**5,00 €**
Vittel	100 Cl	**7,00 €**
San Pellegrino	50 Cl	**5,00 €**
San Pellegrino	100 Cl	**7,00 €**
Perrier	33 Cl	**3,50 €**
Syrup grenadine, strawberry, violet, peach, lemon, mint, orgeat ...	25 Cl	**3,00 €**
Diabolo	25 Cl	**3,70 €**
Lemonade	25 Cl	**3,50 €**
Fruit juice tomato, pineapple, orange, apple	25 Cl	**3,50 €**

Coke, Coke zero, Cherry coke	33 Cl	**3,50 €**
Fuze tea	25 Cl	**3,50 €**
Orangina	25 Cl	**3,50 €**
Tonic	20 Cl	**3,50 €**
Draught beers	33 Cl	**6,50 €**
Draught beers	50 Cl	**8,20 €**
Bottled beers Amber, white, red	33 Cl	**6,50 €**
Desperados	33 Cl	**6,50 €**
Non-alcoholic beer 0%	33 Cl	**6,50 €**
Glass Brute cider	18 Cl	**5,00 €**
Bottle of Brute cider	75 Cl	**15,00 €**

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STARTERS

Avocado & curry marinated prawn salad	7,00 €
Raw salmon marinated in olive oil with lemon and dill	8,00 €
Warm Vegetable and Mozzarella tart	7,00 €
Crispy normand camenbert	7,50 €
6 Burgundy snails with sweet garlic (12 = 14 €)	7,50 €
Rustic Vol-au-vent	7,00 €
Warm goats cheese and bacon salad	7,00 €
Terrine of the moment and condiments	7,00 €
Black pudding, apple and onion tarte tatin wholegrain mustard	8,00 €
Duck gizzard salad	8,00 €
Duck foie gras and toast	15,00 €
Starter of the Day	7,00 €
Burrata with pesto	9,00 €
Onion soup	7,00 €

GRILLED MEATS

Sirloin steak with your choice of sauce and fresh fries (≈180 g)	15,50 €
Super sirloin steak with your choice of sauce and fresh fries (≈ 230 g)	19,00 €
Ribeye steak your choice of sauce and fresh fries (≈ 300 g)	24,50 €
Thick-cut Ribeye steak, your choice of sauce and french fries (≈ 500 g) *(cooked medium at most)*	35,00 €
½ Duck fillet with cider sauce and gratin dauphinois	19,00 €
Whole duck fillet with cider sauce and gratin dauphinois	24,50 €
Bavette with shallot sauce and fresh fries	17,00 €
Andouilette 5A with wholegrain mustard sauce and fresh fries	17,00 €

Our sauces: Roquefort, Pepper, Wholegrain mustard, Béarnaise (ambiant temperature), Cider, Camembert, Maître d'Hôtel Butter, Port, Shallot, Sorrel. Sauce supplement : 1,00 €

Served with a garnish of your choice: Fries « Home cooked », Linguine, Pan fied vegetables, Crushed potatoes, Rice, Gratin dauphinois, Roast new potatoes. Garnish supplement : 2,50 €

FISH

Grilled salmon filet with sorrel sauce and linguines	17,00 €
Fish of the moment with sauce of the moment and rice	15,50 €
Fillet of sea bass with sauce of the moment and rice	22,00 €

VEGETARIEN DISHES

Vegetable curry (seasonal vegetables, coconut milk, curry paster, ginger, lemongrass)	16,00 €
Vegetarian large vegetable tart (warm vegetable and mozzarella tart, green salad)	16,00 €

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TRADITIONAL DISHES

Roasted Camenbert «The Classic» (Unpasteurised camenbert, cured ham, country ham, roast new potatoes) (≈ 25 min)	19,00 €
Roasted Camenbert «The Southwest» (Unpasteurised camenbert, smoked duck breast, gizzards, roast new potatoes)	19,00 €
Steak tartare (prepared or unprepared) and fresh fries	17,00 €
Beef Bourguignon with rice	15,50 €
Creamy curry turkey stew with rice	15,50 €
Turkey leg with cider sauce and gratin dauphinois	15,50 €
Lamb shank with port sauce and crushed potatoes	24,50 €
Duck confit with wholegrain mustard sauce and roast new potatoes	17,00 €
Dish of the day	14,50 €
Pan-fried Veal liver with port sauce and crushed potatoes	17,00 €
¼ Roast chicken and gravy served and fresh fries	15,50 €
½ Roast chicken and gravy served and fresh fries	19,00 €
Normand pork chop with wholegrain mustard sauce and crushed potatoes	22,00 €

LARGE PORTIONS

SOUTH WEST (salad, tomatoes, croutons, potatoes, gizzards, smoked duck breasts)	15,50 €
SEGUIN (salade, tomatoes, croutons, lardons, grilled goats cheese toats)	15,50 €
CESAR SALAD (salad, tomatoes, croutons, sliced breaded chicken, parmesan)	15,50 €
ITALIAN (salad, tomatoes, croutons, burrata, aubergine, country ham and basil)	15,50 €
POKE BOWL (rice, avocado, fresh salmon, marinated prawns and fruit)	15,50 €

DESSERTS

Nutella and Speculoos Tiramisu	7,50 €
Chocolate mousse	7,00 €
« Mi-cuit », melted speculoos heart	7,50 €
Tart Tatin with crème fraiche	7,50 €
Deconstructed lemon tart	7,50 €
Floating island	7,00 €
Passion fruit charlotte	7,50 €
Traditional French custard tart	7,00 €
Duo of profiteroles	7,50 €
Chocolate Royal	7,50 €
Trio of profiteroles	8,50 €
Vanilla crème brulée	7,50 €
Rice pudding and chocolate shavings	7,00 €
Deconstructed red fruit vacherin	7,50 €
Dessert of the day	7,00 €
Coffee gourmand	9,50 €
Champagne or digestive gourmand	14,50 €

·BISTROT D'ARTHUR·

OUR MENUS

MENU BISTROT

17,90 €
Starter + Main Course
or
Main Course + Dessert
(Served only for lunch Monday to Friday, excluding holidays)

MENU ARTHUR

24,00 €
Starter + Main Course + Dessert

STARTERS

- Avocado & curry marinated prawn salad
- Terrine of the moment
- Warm Vegetable and Mozzarella tart
- Warm goats cheese and bacon salad
- Rustic Vol-au-vent
- Onion soup
- Starter of the day *

MAIN COURSE

- Sirloin steak with a sauce of your choice and fresh fries
- Turkey leg with cider sauce and gratin dauphinois
- Fish of the moment & rice
- ¼ Roast chicken with gravy served and fresh fries
- Beef Bourguignon served with rice
- Creamy Curry turkey stew with rice
- Vegetable curry
- Dish of the day *

DESSERT

- Floating island
- Chocolate mousse
- Duo of Chocolate Profiteroles
- Vanilla crème brûlée
- Rice pudding and chocolate shavings
- Coffee Gourmand **(+3€)**
- Ice cream 2 scoops of your choice
- Deconstructed red fruit vacherin
- Traditional French custard tart
- Dessert of the day *

***Menu of the day available Monday to Friday excluding bank holidays**

MENU TERROIR

23,00 €
Starter + Main Course
or
Main Course + Dessert

29,00 €
Starter + Main Course + Dessert

STARTERS

- 1/2 dozen Burgundy snails **(Sup 5€ for 12)**
- Crispy camembert
- Raw salmon marinated in olive oil and lemon and dill
- Black pudding apple and onion tarteTatin wholegrain mustard
- Duck Gizzard salad
- Burrata with pesto
- Starter of the day *

MAIN COURSE

- Prime sirloin steak with your choice of sauce, fresh fries (≈ 230 g)
- Grilled salmon filet with sorrel sauce & linguines
- Andouillette 5A ans fresh fries
- Pan-fried Veal liver with port sauce and crushed potatoes
- ½ Duck fillet with Cider sauce and gratin dauphinois
- Bavette with shallot sauce and fresh fries
- Duck confit with wholegrain mustard sauce and roast new potatoes
- Vegetarian large vegetable tart

DESSERT

- Nutella and Speculoos Tiramisu
- Tart Tatin with crème fraîche
- « Mi-cuit », melted speculoos heart
- Chocolate Royal
- Deconstructed lemon tart
- Passion fruit charlotte
- Cheese plate
- Coffee Gourmand **(+3€)**
- Ice cream 3 scoops of your choice
- Champagne or Digestive Gourmand **(+6€)**
- Cheese Gourmand **(+6€)**
- Dessert of the day *

***Menu of the day available Monday to Friday excluding bank holidays**

·BISTROT D'ARTHUR·

MENU GOURMET

Starter + Main Course + Dessert **36 €**

STARTERS

Starter of your choice

or

(+6€ duck foie gras)

MAIN COURSE

- Ribeye steak your choice of sauce and fresh fries (≈ 300 g)
- Normand pork chop with wholegrain mustard sauce and crushed potatoes
- Whole duck fillet with cider sauce and gratin dauphinois
- Fillet of sea bass with sauce of the moment and rice
- Lamb shank with port sauce and crushed potatoes
- Thick-cut Ribeye steak, your choice of sauce and french fries (≈ 500 g) **(+10€)**

DESSERT

Dessert of your choice

or

(+6€ Champagne or digestive or Cheese Gourmand)

Our sauces: Roquefort, Pepper, Wholegrain mustard, Béarnaise (ambiant temperature), Cider, Camembert, Maître d'Hôtel Butter, Port, Shallot, Sorrel. Sauce supplement : 1,00 €

Served with a garnish of your choice: Fries « Home cooked », Linguine, Pan fied vegetables, Crushed potatoes, Rice, Gratin dauphinois, Roast new potatoes. Garnish supplement : 2,50 €

CHEESE CORNER

Selection according to arrival ..... 7,50 €
Cheese gourmand (served with a glass of grand cru) ..... 15,00 €

MENU JUNIOR

12 € Up to 12 years old

The junior menu consists of a drink and a main course, dessert is on us.

Coke, Coke Zero, Cherry coke, Fuze tea, Diabolo, Limonade, Fruit juice.
Beefburger / Breaded chicken fillet / Strasbourg sausages / Fish of the day
Chocolate mousse or Ice cream (2 scoops)

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ICE CREAM 2 SCOOPS

6,50 €

Salted butter caramel, Vanilla,
Rhum raison, Mint-chocolate
Pistachio, Milk chocolate, Coffee

2 SCOOPS SORBET

6,50 €

Lime, Green Apple, Blackcurrant,
Raspberry, Strawberry, Passion

ICE CREAM AND SORBETS (3 SCOOPS) 7,50 €

SUNDAES

Chocolate liégeois 2 scoops chocolate, hot chocolate sauce and whipped cream	8,00 €
Cofee liégeois 2 scoops coffee, hot coffee and whipped cream	8,00 €
White lady 2 scoops vanilla, hot chocolate sauce and whipped cream	8,00 €
West Indian 2 scoops rum raisin + 2 Cl rum, whipped cream	8,50 €
Trou normand au colonel 2 scoops of apple sorbet + 2 Cl of calvados or vodka	8,50 €

HOT DRINKS

Expresso	2,00 €
Americano	2,20 €
Noisette	2,20 €
Coffee viennois	3,00 €
Decaffeinated	2,20 €
White coffee	2,50 €
Tea : Black, Forest fruits, Ceylan, Earl Grey	2,70 €
Mint green tea, herbal tea and verbena bio	2,70 €
Tea with milk, tea with lemon	2,70 €

DIGESTIVES

Cognac, Calvados, Armagnac, Amaretto	4 Cl	**6,00 €**
Cognac VSOP, Calvados VSOP	4 Cl	**7,50 €**
Get 27, Get 31	4 Cl	**6,00 €**
Bailey's	4 Cl	**6,00 €**
Cointreau	4 Cl	**6,00 €**
Benedictine	4 Cl	**6,00 €**
Manzana	4 Cl	**6,00 €**

Irish Coffee	4 Cl	**8,00 €**
Normandy Coffee	4 Cl	**8,00 €**
Amaretto Coffee	4 Cl	**8,00 €**
Rum Diplomatico	4 Cl	**9,00 €**
Rum Don Papa	4 Cl	**9,00 €**
Eau de vie : Kirsch, Mirabelle, Pear William, raspberry	4 Cl	**8,00 €**

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