

A P E R I T I F S

LILLET RED, WHITE, ROSÉ	7,00 €
Pastis JEAN BOYER	7,00 €
Porto 10 ans d'âge	10,50 €
Americano MAISON	11,00 €
Glass of Sauternes	15,00 €
Muscat MAS AMIEL	10,50 €
Glass of Domaines Ott ROSÉ	13,50 €
Glass of Champagne	16,00 €
Bottle of Champagne Veuve Clicquot	85,00 €
Glass of BILLECART-SALMON ROSÉ	24,00 €
Bottle of BILLECART-SALMON ROSÉ	120,00 €
Glass of Cognac Hennessy x.o over ice	30,00 €

PLAT DU JOUR 24 EUROS

MONDAY

Raw ground beef "Tartare" & fries

TUESDAY

Pork fillet, lentils & black olive juice

WEDNESDAY

Famous "Coq au vin" & pasta

THURSDAY

"Blanquette de veau" cream stew

FRIDAY

Raw fish & lemon "tartare", fries & salad

SATURDAY

Roasted baby lamb & potatoes gratin +6,00€

SUNDAY

Roasted free range chicken, mashed potatoes

W I N E S P O T 4 6 C L		
RED	Brouilly	14 €
WHITE	Sauvignon	14 €
ROSÉ of the season		14 €

" FONTAINE DE MARS "

GAILLAC SELECTION

BOTTLE (75 CL) 20,00€ POT (46 CL) 14,00 €

MINERAL WATERS

	Vittel	San Pellegrino	Chateldon
0.5 L	5 €	5 €	7.5 cl
1 Litre	8 €	8 €	9 €

BEER BY THE BOTTLE

Carlsberg 33 CL 8,00 €

Coffee EXPRESS 4,50 €

Cappuccina 8,00 €

Ask for our tea & infusion menu 7,00

...And the famous warm coffee "Gersois" with Armagnac 14,00 €

VOLUMES

Bottle 75 CL, Pot 46 CL, Glass of wine 16 CL

Apéritifs, Alcools & liquors 8 CL

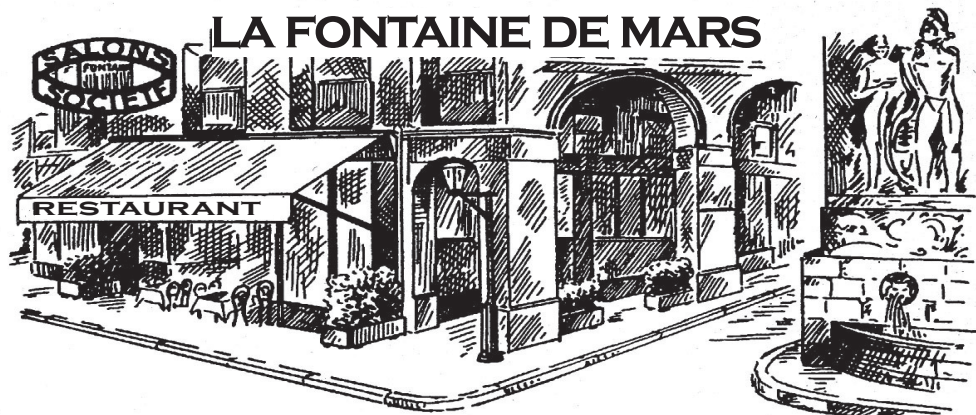
Whisky & Malt 8 CL, Anis 4 CL

ASK FOR OUR FAMOUS
"DIGESTIFS" LIST

NET PRICES IN EUROS



HOME MADE
PRICES IN € ARE NET



MAISON BOUDON 129, RUE SAINT-DOMINIQUE PARIS 7ÈME TEL. 01 47 05 46 44

Appetizer

Hard boiled egg with mayonnaise & vegetables	11,00 €
Steamed leeks with herbs dressing & croutons	14,00 €
HOMEMADE country "pâté" & spicy fig chutney	14,00 €
Country ham "prosciutto" platter	16,00 €
Assortment of dried sausages, country ham & "terrines"	25,00 €
Crispy endives, hot goat cheese & serrano ham shavings	19,00 €

Specialties

Two eggs baked in red wine, shallot & bacon sauce	13,00 €
Wild snails of Burgundy "Fontaine de Mars"	
PLATE OF 6	15 €
PLATE OF 12	30,00 €
Home made duck "foie gras" terrine & toasts	29,00 €
Glass of white sweet Sauternes "Cypres de Climens" 2016	15,00 €

Main course

Fried black pudding sausage with apple	20,00 €
M. DUVAL pork tripe "andouillette" & Chardonnay juice	26,00 €
HOMEMADE duck's "confit" & sauteed potatoes, curly lettuce	29,00 €
Generous veal chop, Marengo gravy and creamy mashed potatoes	39,00 €
Seared chicken breast, morel mushroom creamy sauce, baked rice	39,00 €
French beef piece of the day, french fries & béarnaise at the black board	

MEAT & POULTRY ARE COOKED AT THE MINUTE & REQUIRE A REST PERIOD BEFORE BEING SERVED

Side orders

Mashed potatoes	8,00 €	Sauteed fresh spinach	8,00 €
French fries	8,00 €	French green beans	9,00 €
Gratin dauphinois	8,00 €	Sauteed skin potatoes	8,00 €

Fish

"Red Label" salmon fillet, sauteed spinach & olive oil	34,00 €
Boneless seabass fillet & Kalamata olives (seared OR steamed)	37,00 €
Fish of the day, at the black board	

To end up with

Assortment of french cheese platter	15,00 €
Glass of Sauternes Barsac sweet dessert wine	15,00 €
Floating island "FONTAINE DE MARS"	11,00 €
Black chocolate mousse 14,00 € with 3 cl of Grand Marnier CUVÉE LOUIS-ALEXANDRE	18,00 €
Vanilla crème brûlée	13,00 €
Big "Baba" sponge cake, whipped cream & old rum PASADOR DE ORO 52	15,00 €
"Fourtière Landaise" with Armagnac ice cream	14,00 €
Hazelnut & pralin "MilleFeuille"	16,00 €
Marinated prunes in Armagnac & Armagnac ice cream	16,00 €
Berthillon's ice cream or sorbets	13,00 €
Berthillon mandarina sorbet & Napoléon mandarina liquor	16,00 €
Ask for the famous "coffee Gersois" with Armagnac and whipped cream	14,00 €
Fresh strawberries, vanilla ice cream & pistachio sabayon	17,00 €