

LINETTE

⇒ BISTRO PARISIEN ⇐



STARTERS

Lentil salad, poached egg 	11
Cep mushroom ravioli, truffle cream 	16
Creamy burratina, heirloom tomatoes 	15
Baked egg with mushrooms 	13
Country terrine by "Maison Mas"	12

NOT TO BE MISSED

- 6 Burgundy Snails • 15
"Maison de l'Escargot"
- 12 Burgundy Snails • 26
"Maison de l'Escargot"
- French onion soup • 13
- Scottish smoked salmon, cream, chives • 19
from "Maison Nordique"
- Semi-cooked homemade foie gras, • 22
candied onions, toasted bread

ON THE GO

Croque Monsieur with soft bread <i>Fries or Salad</i>	15
Croque Madame with soft bread <i>Fries or Salad</i>	17
Open-faced sandwich with lettuce <i>toasted bread, tomato, mozzarella, Serrano ham, arugula</i>	19
Omelet with organic eggs, lettuce  <i>plain or with herbs</i>	15

KID'S MENU - 16€

Up to 12 yrs old

- Fruit juice or Coke 15cl
- Crispy chicken or Fish & Chips with fries
1 scoop of ice cream
or Crepe with sugar, Nutella or Jam

MAIN COURSES

Duck confit from the South-West <i>baby potatoes, lettuce</i>	25
Black pudding "Anne Rozès" lightly seared <i>mashed potatoes</i>	21
Vegetarian lasagna 	20
Yellow chicken supreme with morels <i>homemade mashed potatoes</i>	28
Homemade beef tartare <i>raw or lightly seared, French fries and lettuce</i>	23
Beautiful Rib Steak 350G, Béarnaise sauce <i>French fries and lettuce</i>	38
Sea bass fillet "a la plancha" <i>fresh green beans</i>	29
Creamy risotto with king prawns and pesto	27
Fish & chips <i>tartare sauce, French fries and lettuce</i>	23
Grilled Camembert with honey 	24
<i>baby potatoes, lettuce</i>	
Linette burger, French fries and lettuce	21
<i>buns, ground beef steak 5% fat, bacon, Camembert cream, tomato</i>	
Side dish plate	6
<i>French fries, fresh green beans, potato mash, lettuce, baby potatoes, rice</i>	



SALADS

Caesar <i>Romaine lettuce heart, crispy chicken, avocado, parmesan, croutons, Caesar sauce</i>	19
Biquette <i>salad mix, cherry tomatoes, crispy goat cheese, dried duck breast, hazelnuts</i>	19
Chicken Thaï salad <i>lettuce, carrot, zucchini, hard-boiled egg, cashew nuts, fried onions, soy vinaigrette, shallot, red curry</i>	20
Italian <i>salad mix, melting burratina, cherry tomatoes, black olives, Serrano ham, tapenade crostinis</i>	19
Swedish <i>salad mix, fresh green beans, smoked salmon, king prawns, avocado, herb vinaigrette</i>	22

CHEESE

1 piece 6
*Rocamadour, Saint-Nectaire fermier, Cantal,
 bleu d'Auvergne, Camembert*
 3 pieces 16

DESSERTS

Crème brûlée with Bourbon vanilla	11
Traditional tiramisu	11
Tarte Tatin <i>thick cream</i>	13
Chocolate fondant <i>custard cream</i>	13
Creamy lemon dessert <i>hazelnut crumble</i>	11
Seasonal fruit salad	10
Crepe with sugar, Nutella or jam	9
Crêpe Suzette Flambéed	17
Crepe flambéed with Grand Marnier	15
Gourmet coffee	11

ARTISANAL ICE CREAMS

Choice of 2 flavours	8
<i>Ice cream: Bourbon vanilla, coffee, chocolate, salted butter caramel, pistachio</i>	
<i>Sorbets: lime, apple-cider, strawberry, blackcurrant</i>	
Colonel	12
<i>2 scoops of lime, vodka 4cl</i>	
Normande	12
<i>2 scoops of apple-cider, Calvados 4cl</i>	
Café or Chocolate Liégeois	12
<i>3 scoops</i>	

MINERAL WATERS

Evian 50cl	6,5
L'Abatille, Still or Sparkling 75cl	8

LA CAVE À VINS

RED WINES

	14cl	25cl	50cl	75cl
Gamay AOC Touraine <i>Selection</i>	7	12,5	25	37
Montagne Saint-Émilion AOC <i>Sélection</i>	8,5	15	29	45
Sancerre AOC <i>Selection</i>	9	16	32	48
Pic Saint Loup AOC <i>Selection</i>	7,8	14	28	42
Bourgogne AOC 100% Pinot Noir	9,8	17,5	35	52
<i>Hautes Côtes de Nuits, Domaine Pansiot</i>				

ROSÉ WINES

	14cl	25cl	50cl	75cl
Côte de Provence AOC	7,5	13	26	39
<i>Chateau la Mascarone</i> 				
Côteaux d'Aix en Provence AOP 	7	12,5	25	37
Côtes de Provence AOC <i>Sélection Minuty</i>	8,5	15	29	45

WHITE WINES

	14cl	25cl	50cl	75cl
IGP Pays d'Oc <i>Cépage Chardonnay</i> 	7,5	13	26	39
Vin de Bourgogne Chablis AOC	10,5	18	35	56
IGP Gascogne (Moelleux)	7	13		38
<i>Domaine Maouries</i>				
Sancerre AOC <i>Selection</i>	11	19	36	58
Bourgogne Aligoté AOP	8,5	15	29	45
<i>Famille Gueguen-Vigne Marie Louise</i>				

CHAMPAGNE

	10cl	75cl
Drappier 1er Cru	14	85
R de Ruinart	17	105



DRAUGHT BEERS

	25cl	50cl
Kanterbrau Village Blonde	6,5	13
1664 blanche	6,9	13,8
Grimbergen blonde	7,1	14
Picon bière	8	15,8
<i>Supplément sirop</i>	0,3	

OUR CRUSHES

	75cl
Saint Joseph AOC <i>E. Guigal</i>	60
Côtes de Beaune Aloxe Corton AOC	85
<i>Domaine Latour</i>	
Châteauneuf du Pape AOC	75
<i>Château La Nerthe</i> 	
Côte Rôtie AOC	95
<i>Brune et Blonde, E. Guigal</i>	
Saint Julien AOP <i>Gruaud Larose</i>	72
Pouilly Fossé AOP	55
<i>Vieilles Vignes, Vincent Girardin</i>	
Meursault AOP	87
<i>Domaine Bouzereau</i>	

TO SHARE

Cheese board	30
<i>Camembert, Cantal, Bleu d'Auvergne, Saint-Nectaire fermier, Rocamadour</i>	
Cold Cut board	30
<i>du Cantal et d'ailleurs</i>	
<i>Goose rillettes, country-style pâté, dried sausage, ham, Serrano ham, garlic salami, butter, pickles</i>	
Mixed board	35
<i>Fromage et Charcuterie</i>	
Croc'apéro	11

DIGESTIFS

	4cl
Get 27/31, Menthe Pastille	12
Baileys, Amaretto	12
Cavados VSOP	13
Calvados AOC <i>Coquerel vieux</i>	17
Bas Armagnac <i>Château Laubade 25 ans</i>	19
Cognac <i>Courvoisier XO</i>	28

Net prices in euros, service included. List of allergens available on request. Minimum Credit Card 10€. Checks not accepted