

## Starters

Honey and cumin roasted goat's cheese, smoked bacon.....	7,00€
House salmon gravlax with dill.....	8,00€
Red mullet salad and vegetables piperade, sauce vierge .....	9,00€
Half-cooked foie gras with fig chutney, toast .....	11,00€
Fried duck leg salad with watermelon, cucumber, cashew nut and Thai sauce .....	9,00€
Grilled crostini with Vendée ham and crushed tomatoes .....	8,00€
Salmon tartare (raw), cucumber vinaigrette.....	7,00€
Andalusiang Gazpacho .....	7,00€
Roasted camembert with toasts .....	10,00€

## Beef

### «The butcher's selection»

Sirloin steak 200 g «gratin dauphinois, cream red wine sauce» .....	14,00€
Rump steak 220 g «house fries» .....	16,00€
Rib steak 350 g «house fries».....	19,00€
Roast 300 g «gratin dauphinois».....	16,00€
Beef skewer 200 g «house fries».....	15,00€
«Paillote» burger, fries, salad and sauce of your choice .....	13,90€
Prime rib steak (for 2) 1400 g house fries .....	49,00€
Beef tartare (raw) 220 g «fries and salad».....	14,00€
Hand chopped beef tartare (raw) 220 g .....	16,00€

## Fish



Grilled gravlax, baked potatoes with lemon cream.....	14,00€
Pie perch filet with white butter sauce .....	14,00€
Sole meunière 300/400g .....	22,00€
Pan-fried king prawns Provençale.....	16,00€
Griller scallop, cream cauliflower and sherry butter sauce .....	18,00€
Fish and seafood chowder .....	17,90€

## Little Italy

Green or red pesto tagliatelle.....	8,00€
Tagliatelle Carbonara, fresh cream and smoked bacon.....	11,00€
Tagliatelle Bolognese, beef and mushroom.....	12,00€
King prawns, scallops and bisque risotto.....	15,90€
Beef carpaccio, finely chopped shallots, parmesan and lemon vinaigrette .....	13,90€

## «Surf & Turf» Dishes

King prawns, marinated salmon, foie gras and duck leg preserve.....	19,90€
Seafood platter (pre-order)	

### Paillote's KID'S Menu (under 12)

Bambino pizza  
House burger or gammon or sausage,  
served with fries  
Ice cream  
Drink (coke or orange juice)

9,00€

## Seasonal salads



Tomatoes and Mozzarella di buffala – basil, rocket and fleur de sel .....	9,00€
Niçoise tuna salad .....	9,00€
Caesar salad, roasted chicken, garlic croutons and anchovies .....	9,50€
Countryside salad, goat's cheese, potatoes, tomatoes, sweetcorn and ham .....	9,50€
Greek salad, feta marinated in oregano .....	9,50€
Angevine salad, rillauds, gizzard preserve, chicken livers and warm garlic croutons.....	13,00€

## «La Paillote» specialities from the grill



Mixed grill (thyme roasted chicken, beef, lamb, house mashed potatoes).....	16,90€
Half roasted thyme chicken, house mashed potatoes or fries.....	13,00€
Pork ribs, coleslaw, house fries .....	14,90€
Roasted piglet, Noirmoutier potatoes.....	19,90€
Rack of lamb Provençale (house ratatouille) .....	16,90€
Giant hand-platted Andouillette .....	19,90€
Marrowbone.....	8,90€
Lamb Printanière .....	16,90€

## Bouchot's mussel Pots and house fries



Moules Marinières, shallots, white wine, parsley.....	8,00€
«Poulette» mussels, Marinières and cream .....	9,00€
Mussels with chorizo and tomato sauce .....	9,00€
Paillote mussels, cider, cream and Espelette chili.....	10,00€
Mussels with Roquefort cheese .....	13,00€
Served with house fries	

## Our House Pizzas



MARGHERITA .....	8,00€
(tomato, mozzarella, oregano)	
REGINA .....	9,00€
(tomato, mozzarella, ham, mushrooms)	
FOUR CHEESES .....	11,00€
(tomato, mozzarella, blue cheese, goat's cheese, reblochon, olives, salads)	
FOUR SEASONS .....	11,00€
(tomato, mozzarella, mushrooms, peppers, artichokes, ham, olives)	
PRIMAVERA .....	12,00€
(tomato, mozzarella, artichokes, peppers, mushrooms, aubergines, olives)	
MONTOISE .....	12,00€
(tomato, mozzarella, dry cure ham, duck filets, olives, persillade)	
FERMIERE .....	11,00€
(tomato, mozzarella, mushrooms, chicken, duck gizzards, fresh cream)	
NORDIC .....	10,00€
(tomato, mozzarella, salmon, fresh cream)	
PAILLOTE .....	13,00€
(tomato, mozzarella, king prawns, scallops, salmon, persillade)	
SAVOYARDE .....	11,00€
(fresh cream, mozzarella, potatoes, reblochon, bacon bits, salad)	
ORIENTAL .....	11,00€
(tomato, mozzarella, merguez, chorizo, egg)	
TEMPO .....	10,00€
(tomato, mozzarella, Bolognese, olives)	
CAMPIONE .....	12,00€
(tomato, mozzarella, minced beef, merguez, mushrooms, onions)	
CALZONE-SOUFFLEED.....	12,00€
(tomato, ham or minced beef, egg)	

### Side dish supplement:

House fries, gratin dauphinois, ratatouille, green beans, pilau rice or green salad ..... 3,00€

### Sauce supplement

Pepper, roquefort, creamy red wine, Bearnaise or parsley butter..... 2,00€

## Cheese and house deserts

Selection of three cheeses, green salad .....	7,00€
Crème brûlée .....	7,00€
Vanilla or chocolate profiteroles.....	7,00€
Salty caramel profiteroles.....	7,00€
Panna Cotta, salty caramel or red berries.....	7,00€
Mamie Huguette's chocolate mousse .....	7,00€
Tiramisu .....	7,00€
Apricot and vanilla fresh fruit minestrone .....	7,00€
Tarte tatin .....	7,00€
Pie of the day .....	7,00€
Coffee and mini-deserts selection .....	7,00€
«Di jo!!» coffee .....	7,00€

## Ice cream sundaes

Poire Belle Hélène .....	7,00€
Peach Melba.....	7,00€
Chocolate sundae .....	7,00€
Coffee sundae .....	7,00€
Dame blanche .....	7,00€
Banana Split .....	7,00€
Red berries sundae .....	7,00€
Colonel sundae .....	9,00€
Irish coffee sundae .....	9,00€
«Paillote» sundae .....	9,00€

## Ice cream flavours

Chocolate, Vanilla, Strawberry, Raspberry, Blackcurrant, Passion fruit, Pistachio, Coconut, Coffee, Lime, Rum raisin, Chocolate chip mint, Salty caramel...

1 scoop : 2,50€

2 scoops : 4,50€

3 scoops : 6,50€

# DRINKS

## Aperitifs

«Paillote» Punch .....	2,50€
House Sangria .....	2,50€
Kir (Blackcurrant, Blackberry, Peach, Blueberry, Raspberry) .....	2,60€
Crémant de Loire .....	4,00€
Kir royal .....	4,50€
Pastis, Ricard .....	2,50€
House Americano.....	5,80€
Suze .....	3,00€
Pineau des Charentes.....	3,00€
Red port .....	3,00€
Martini (white or red).....	3,00€
Campbell Whisky .....	5,00€
Aberlour Whisky.....	7,00€
Jack Daniel's Whisky .....	7,00€
Soda supplement .....	0,50€

## Beers

Heineken 25 cL (draught) .....	2,70€
Heineken 50 cL (draught).....	5,40€
Affligem 25 cL (draught) .....	3,80€
Affligem 50 cL (draught) .....	7,60€
Desperados 33 cL (bottled).....	4,50€
Pelforth dark 33 cL (bottled) .....	4,00€
Picon beer .....	3,80€
Cordial supplement.....	0,30€

## Water

Vittel 0,5L .....	3,00€
Vittel 1L .....	5,00€
San Pellegrino 0,5L.....	3,00€
San Pellegrino 1L.....	5,00€
Perrier 33 cL.....	2,80€

## Hot drinks

Coffee.....	1,70€
Decaf .....	1,80€
Large coffee .....	3,40€
Cappuccino .....	4,50€
Hot chocolate .....	3,00€
Black tea.....	2,50€
Flavoured tea .....	2,80€
Herbal tea.....	2,50€

## Alcohol free

Squash (25 cL) .....	1,80€
Lemonade (25 cL).....	2,20€
Diabolo (25 cL) .....	2,50€
Coke, Coke zéro, Orangina, Ice Tea, Schweppes, Schweppes citrus (25 cL) .....	2,80€
Fruit juices (Granini) 25 cL (tomato, ACE, orange, grapefruit, apricot, apple).....	3,50€

## Liqueurs

Get 27 .....	5,50€
Get 31 .....	5,50€
Menthe pastille.....	5,50€
Cognac (4 cL) .....	6,00€
Almond cognac (4 cL).....	6,00€
Armagnac (4 cL) .....	6,00€
Calvados (4 cL) .....	6,00€
Vodka (orange, apple) (4cL) .....	6,00€
Poire william (4 cL).....	7,00€
Ti punch.....	6,50€
Mojito .....	6,50€
Caipirinha .....	6,50€
Tequila Sunrise .....	6,50€
Irish coffee .....	7,00€
Bacardi.....	6,00€
Havana.....	6,00€
Gin .....	6,00€
Soda supplement .....	0,50€



Thank you for your  
visit to La Paillote  
& see you soon!