

# La carte de l'Endroit

## TO SHARE

Chicken « Croque Monsieur » Truffle	13
Planche de charcuterie <i>Maison Conquet en Aubrac</i>	20
Rillettes de saumon maison	13
Homemade Garden Peas Humus	13
Tarama Comptoir du Caviar	14
Truffle Sweat Potatoes Fries	14
Planche de fromage <i>La ferme d'Alexandre AOP</i>	22
Burrata 200gr <i>Tomatoes and olive oil</i>	22

## STARTER

Deviled Eggs With mayonnaise	8
Onion Soup	12
Citrus Salmon Ceviche	13 / 24
Homemade Pork Terrine	12
6 Oysters fine de claire N°2	20
Tuna Tartare with Avocado	16/30

## FISH

Half-Cooked Salmon Tataki with fresh herbs	24
Octopus with Grilled Vegetables	26
Cod Filet With Ponzu Sauce	28
Lobster Linguine Pasta	39

## MAIN COURSES

Beef Tartare <i>Classic Version</i>	19
French Sunday Roast <i>Wholegrain Mayonnaise</i>	24
L'Endroit Bacon Burger	20
Beef Entrecôte <i>280gr</i>	36
Chicken Milanese <i>Parmegiano and salads</i>	22
Truffle Small Macaroni <i>With Ham or Chicken</i>	18

## SALADS ET SNACKS

Thai Salad With Alf-cooked Samon	20
Buddha bowl <i>Half-Cooked Salmon +2€ Thai Rice, quinoa, ponzu, fresh Herbs, Pomegranate, sherddeed radish, cucumber, mint, cherry tomatoes, avocado, carrots, red onions</i>	16
Caesar Salad <i>Chiken and bacon</i>	18
Seasonal Salade <i>Tomatoes, Watermelon, Feta, Raspberry vinaigrette</i>	20
Club Sandwich Chicken and bacon	18

Omelette With Comté Cheese	16
Rigatoni Pomodoro and basil	19
Risotto with Wild Garlic <i>Shiitake &amp; Pleurotes</i>	19
For the Children <i>Steak /chiken /Fish + ice scream scoop</i>	16

## DESSERTS AND CHEESES

Chocolate Mousse	9	French Toast, Vanilla Ice Cream	14
Crème brûlée XXL to share <i>Madagascar Vanilla</i>	20	Chocolate Profiteroles	14
Apple Pie	9	Red Berries Pavlova	14
Espresso Coffee & Apple pie	11	Assortment of Cheeses <i>La ferme d'Alexandre AOP</i>	13
Glaces 2 boules <i>vanille, chocolat, citron, passion, framboise, café, caramel</i>	7		

## GARNISH

French fries, Baby gem, Mash potatoes, Basmati rice, Green beans.	5
Avocado	9

*Batignolles*