



LES MARCHES

Restaurant - 5, Rue de la Manutention 75116 Paris
tel : 01.47.23.52.80

Une halte chez un routier
c'est l'assurance d'un
bon repas peu couteux !

Cuisine soignée

Tout au beurre

**LA MAISON EST
OUVERTE
TOUS LES JOURS**

Plat du jour

**Vins au pichet
ou de notre cave**

BIÈRE À LA PRESSION

Winter 2025

APPETIZERS

- Eggs in Red Wine Sauce 11,50 €
- Pistachio Sausage with Warm Apples 12 €
- Mimosa Artichoke Heart 12,50 €
- Artichoke with Vinaigrette 11,50 €
- 'Le Pâté du Chef' 12 €
- Rillettes & toast 8,50 €
- Bone marrow with toast bread 12 €
- Eggs Mayonnaise 6,50 €
- Avocado with Vinaigrette 8,50 €
- Roast "Saint-Marcellin" (Cheese) 10 €
- Sausage with Butter 7 €
- Frisée Salad with Bacon & Poached Egg 12 €

MAIN

- Steak tartare 20 €
- Pepper Steak 29,50 €
- Beef Filet, Béarnaise Sauce 29 €
Extra: add Truffle to your béarnaise 2,50 €
- Beef Filet with Morel Mushrooms 32 €
- Beef ribsteak with béarnaise sauce 28,50 €
- "Specialties"*
- Stuffed Cabbage 18,50 €
- Veal Stew with white sauce 22 €
- Veal Chop with Morel Mushrooms 28 €
- Kidneys with Dijonaise sauce 21 €
- Beef Bourguignon with Steamed Potatoes 22,50 €
Included Sides: French Fries OR Lettuce
(Extra side or Green Beans 3,50 €)

- "Fish of the Day" with Crayfish sauce 22 €
- Fish & Chips 19,50 €
- Nantua-Style Fish Quenelles 22,50 €

Tortellini with Chanterelle Mushrooms and Morel Sauce 20 €

Desserts

- Cheese 7 €
- Mont Blanc 9,50 €
- Floating Island with pink praline 10 €
- Rum Baba 10 €
- 'Tarte Tatin' 9 €
- Crème "Brulée" 9 €
- French Toast with Roasted Apples 9,50 €
- Chocolate Mousse & gavottes 9 €
- Pear and Alcohol Granita 12 €
- Lemon and Vodka Granita 12 €
- Chartreuse Granita 16 €
- 2 Scoops of Ice-cream 7 €