

Est. 1909

POMPONNETTE
ALA

Starters

- Filet of marinated herring, warm potatoes in oil 11 €
- Roasted Reblochon cheese on salad 12 €
- Roasted bone marrow 12 €
- « Gourmande » salad 18 €
- (Smoked duck breast, duck foie gras, green salad, tomatoes, green beans, mushrooms)
- Rabbit in tarragon 14 €
- Burgundy snails 6 / 12 € - 9 / 18 € - 12/20 €
- Duck foie gras terrine and fruit chutney 20 €
- Smoked duck breast carpaccio with Parmesan 14 €

Main courses

- Mediterranean or gratinated beef Tartar 21 €
- Grilled pork foot 23 €
- Vegetarian dish and Reblochon or goat cheese 19 €
- Complete rib of beef for 2 68 €
- Flambée with pepper piece of beef or in bearnaise sauce 32 €
- Cognac flambée veal sweetbread 36 €
- Cognac flambée veal sweetbread and kidney 36 €
- Veal kidney in mustard sauce 24 €
- Head and tongue of veal in Ravigote sauce 24 €
- Fishes on the the black board

Desserts

- Cheese selection 13 €
- Pomponnette Mille-feuille cake 10 €
- « Mandarine Impériale » flavoured « Crème brûlée » 10 €
- Homemade Profiterole with ice cream 12 €
- « Charlotte » cheesecake in fruits sauce 10 €
- The Pomponnette's (prunes in wine and vanilla ice cream) 10 €
- Three iced flavours (icecreams) 10 €
- Coffee flavoured « Parfait » cake 10 €
- « Absinthe » liquor iced delight 13 €
- Sorbet in liqueur 13 €

Menus and Blackboards

- Blackboard menu 25 € - EVERYDAY AT LUNCH OR EVENINGS**
- Starter + main OR main+ dessert**

Checks are not accepted / Prices include VAT / We have at your disposal the list of allergens contained in this menu