

JEAN-PIERRE

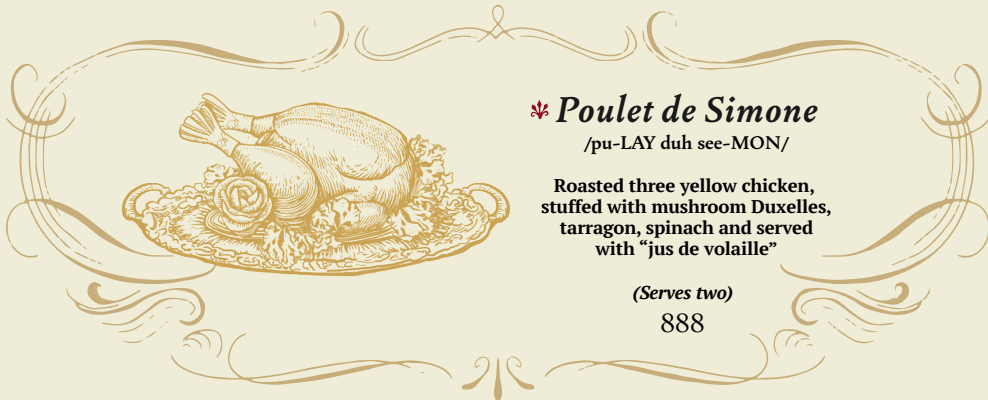
Cuisine de Bistro, Service de Qualité, Fête tous les Soirs

ENTRÉES

❖ OEUF MIMOSA /UHF mee-MOH-zah/	8
<i>The bistro staple that outlasted the Franc — yours for €1, forever. Hard-boiled Japanese egg dressed with mayonnaise, Espelette pepper, bacon and chives (Served by the half)</i>	
❖ STEAK TARTARE /stake tar-TAR/	198
<i>Hand-cut Aquitaine beef collar prepared with “Condiments de la Maison”</i>	
PÂTÉ DE FOIE DE VOLAILLE	128
<i>/pah-TAY duh fwah duh vo-LYE/ Three yellow chicken liver and duck foie gras mousse whipped with V.S.O.P. Cognac, served on warm toasted baguette with chives</i>	
SALADE LYONNAISE /sah-LAD lee-on-NAYZ/	198
<i>Tossed frisée, poached Japanese egg, smoked bacon lardons, house-made croutons with a Dijon vinaigrette</i>	
TARTE DE MENTON /tart duh mohn-TOHN/	138
<i>Puff pastry topped with caramelised white Spanish onions, anchovy paste, confit tomatoes and French black olives</i>	

SALADE DE CHÈVRE CHAUD	188
<i>/sah-LAD duh SHEV-ruh SHOW/ Toasted frisée, butter lettuce, arugula, chervil, house vinaigrette served with grilled goat cheese on toasted baguette</i>	
❖ ESCARGOTS DE BOURGOGNE	128
<i>/es-kar-GO duh boor-GON-yuh/ Burgundy escargots with garlic-parsley butter & Pernod</i>	
SOUPE À L'OIGNON /soop ah lon-YON/	128
<i>Caramelised Spanish onions and white beef broth, Comté and Gruyère gratinée and house-made croutons (Serves one)</i>	
MOULES À LA CRÈME /mool ah lah KREM/	198
<i>Steamed Normandie Bouchot mussels in Chardonnay cream sauce</i>	
OMELETTE AUX NOISETTES /om-LET oh nwah-ZET/	288
<i>Gently folded Japanese egg omelette with Piedmont hazelnut jus, mixed green salad</i>	

PLATS



❖ *Poulet de Simone*

/pu-LAY duh see-MON/

Roasted three yellow chicken, stuffed with mushroom Duxelles, tarragon, spinach and served with “jus de volaille”

(Serves two)
888

ENTRECÔTE FRITES /on-truh-COAT FREET/	388
<i>Pan-roasted 300g striploin, served with “Pierre Koffmann” frites and sauce Béarnaise</i>	
❖ STEAK AU POIVRE /stake oh PWAHV-ruh/	488
<i>Pan-roasted 250g USDA “Angus Gold” tenderloin served with a green peppercorn sauce and flambeed with V.S.O.P. Cognac</i>	
BOEUF BOURGUIGNON /BUFF boor-geen-YON/	308
<i>Slowly braised beef cheek in Burgundy Pinot Noir, with butter glazed carrots, Paris mushrooms and pearl onions</i>	
❖ CUISSES DE CANARD CONFITES /KWEES duh kan-AR kon-FEET/	288
<i>Pan-roasted duck legs confit in Cahors duck fat, served with potatoes Sarladaise</i>	
SAUMON AU BEURRE BLANC /so-MON oh BURR BLON/	288
<i>“Unilatérale” pan-roasted Ora King salmon, Muscadet beurre blanc and chives</i>	
SOLE MEUNIÈRE /sol muh-NYAIR/	658
<i>Pan-roasted Brittany Dover Sole served with beurre noisette (Serves two)</i>	
GNOCCHI PARISIENNE /nyo-KEE pa-ree-ZYEN/	268
<i>Hand-rolled pate à choux gnocchi, morel cream, asparagus</i>	

If you prefer a lighter preparation of your dish, please ask your captain

GARNITURES

“PIERRE KOFFMANN” FRITES 68	GRATIN DAUPHINOIS 98
HARICOTS VERTS ALMONDINE 108	SALADE VERTE 88
GRATIN DE MACARONI 68	
ASPERGES SAUCE HOLLANDAISE 188	

DESSERTS

❖ PROFITEROLES AU CHOCOLAT

/pro-fee-tuh-ROL oh shoh-koh-LAH/ 108
Piped pâte à choux with freshly churned Messina vanilla gelato and 70% dark chocolate sauce

MILLEFEUILLE

/meel-FUH-yuh/ 158
Vanilla crème diplomat and raspberry coulis with seasonal raspberries

CRÈME CARAMEL

/krem ka-ra-MEL/ 108
Baked caramel flan with Madagascar vanilla and orange zest

MOUSSE AU CHOCOLAT

/moos oh shoh-koh-LAH/ 108
Whipped 80% dark chocolate mousse, chocolate shavings and fleur de sel

❖ COUPE GLACÉE

/koop gla-SAY/ 128
Freshly churned Messina vanilla gelato, 70% dark chocolate sauce, salted Valencia almonds and Griottines cherries

TARTE DE SAINT-TROPEZ

/tart duh san-tro-PAY/ 108
Passionfruit crème pâtissière-stuffed brioche, topped with pearl sugar

CAFÉ FRANÇAIS

/ka-FAY fron-SAY/ 128
Hot brewed coffee prepared with Pierre Ferrand 1840 Cognac & “Eau de vie de Prune” topped with a velvety layer of cream and served with a macaron d’Amiens “Jean-Trogneux”

❖ BABA AU RHUM

/ba-BA oh ROOM/ 188
XO Martinique Rhum soaked baba, served with Japanese strawberries and Chantilly cream

