

WEEKEND MENU

BISTRO D'EDOUARD - FAUBOURG DE L'ARCHE

- Every day new "Homemade" dishes prepared by our Chef & his brigade -

MARKET MENU *

"Starter/Main or Main/Dessert" + Espresso | €30

Starter + Main course + Dessert | €35

ENTRIES



 **HARD-BOARDED EGG** - Creamy Mayonnaise and Green Salad | €8

Creamy burratina - Cherry Tomatoes, Arugula, Balsamic cream & his pesto | €15

 **DIEPPE SAINT-JACQUES TERRINE** - "Marinated with Muscadet"

Arugula Salad, Creamy Vinaigrette & Country Bread Toasts | €16

DUCK FOIE GRAS IGP from PERIGORD - "Prepared by us"

Marinated in Monbazillac, Porto & Broken Truffles, Country bread toasts | €20

SUGGESTIONS OF THE DAY



 **"FRENCH" BEEF SIR-LOIN** - Auvergne Blue Sauce and Grilled Polenta | €25

 **ROASTED SALMON SLAB** - Shellfish Juice with Smoked Paprika

Pilaf rice with market vegetables | €26

"FRENCH" VEAL ENTRECÔTE - Sage cream with Monbazillac and its Sautéed Apples | €32

 **V WOK CHINESE NOODLES** - "Deglaze with Candied Vegetables" Soy Sauce and Sweet Spices | €22

GREAT SALAD of the WEEK - Mesclun Salad, Warm Pancetta, Baby Spinach, Red Onions, Candied Tomatoes, Radish, Grated Carrots, Mozzarella Balls and Vinaigrette | €24

THE BURGER AT MAISON ÉDOUARD



Served Homemade Fries and Green Salad

"BRESAO CANTALOU" BURGER | €25

Brioche Bread Buns, Black-Angus Ground Beef Steak, Beef Bresaola, Burger sauce, Cantal, Cheddar cream, Crispy Tomatoes & Onions

EDOUARD'S ESSENTIALS



"CHAROLAISE" BREED BEEF ENTRECÔTE - (350 gr) Béarnaise sauce or pepper
Homemade Fries and Green Salad | €34

BEEF TARTAR - "Italian prepared" Homemade Fries & Green Salad | €24

Fish & fries - "of cod" tartare sauce, homemade fries and green salad | €22

HOMEMADE DESSERTS



Gourmet COFFEE or TEA "Assortment of Mignardises" | €12

Victoria pineapple "Fresh fruit disguise" and its red fruit coulis | €12

TIRAMISU With Speculoos and its Salted Butter Caramel | €10

SOFT APPLE Caramel & its Slivered Almonds | €9.50

 **CREAM BRULÉE** Pistachio scented | €10

 **Chocolate mousse** Dark & White Chocolate Shavings Duo | €9.50

 **SOFT CHOCOLATE** Caramel & its Speculoos Chips | €9.50

* Only dishes preceded by the symbol  are included in the menu.

GOURMET SALADS



CAESAR REVISITED | €20

Crispy Chicken, Croutons, Avocado, Hard-boiled Egg, Parmesan, Romaine Salad, Tomato, Caesar Sauce

NORDIC | € 20.50

Pink Shrimp, Smoked Salmon, Avocado, Salad, Tomato, Lemon Sauce

HEALTHY | €19.50

Fresh Goat Cheese, Chicken Breast, Cucumber, Avocado, Salad, Tomato, Carrots, Vinaigrette Sauce

SHEPHERDESS | 21 €

*Serrano Ham, Roasted Farm Goat Crottin, Grapes, Nuts, Tomato, Cantal, Blue Cheese,
Organic Olive Oil & Balsamic Vinegar*

EXOTIC POKÉ | €20

Basmati rice, roasted pineapple, beans, lawyer, tuna tataki, soy sesame sauce, seeds, cherry tomatoes

"BRUNCH" PACKAGE | €28



Hot drink of your choice

Coffee, cream, tea, chocolate, (Cappuccino + €2)

+ **Buttered toast, jam & Pastries**

+ **Squeezed orange juice**

+ **Eggs Benedict, Avocado toast & Salmon Gravlax**

Accompanied by a risotto

Or Scrambled eggs, Cold meats & Cheeses

Accompanied by a risotto

+ **Mini Caesar Salad**

(Salad, Crispy Chicken, Croutons & Parmesan Shavings)

+ **Dessert trio**

AOP CHEESES



Served with green salad with walnuts and grapes

THE CHEESE PART | €4.9

SELECTION OF 4 RIPE AOP CHEESES | €14

Saint-Nectaire, Comté 12 months, Tomme de Brebis, Blue

MINERAL WATERS (75cl)



ABATILLES 75cl "Still or Sparkling" | € 7.90

ABATILLES 33cl "Still or Sparkling" | €5.00

Source Sainte-Anne d'Arcachon

- NEW AT THE BISTRO -

Open Monday to Friday from 7 a.m. to midnight

Saturday from 10 a.m. to 11 p.m. "Brunch from 10 a.m. to 4 p.m."

Take advantage of exceptional offers on a selection of drinks during our

AFTER-WORK from 6 p.m. to 8 p.m.!

For your table reservations or privatization requests

Find us on www.bistroedouard.com

Net prices in euros, taxes and services included. 2nd edition of November 2023. Our beef is of French origin, European Union.

The "homemade" dishes are prepared on site using raw products.

Allergenic products: consult the information available at the entrance to the restaurant or on request at the cash register.



FORMULA BRUNCH

€28

10 a.m. - 4 p.m.
Served only on Saturday



Hot drink of your choice

Coffee, cream, tea, chocolate, (Cappuccino + €2)

+Buttered toast, jam&Pastries

+Squeezed orange juice

+Eggs Benedict, Avocado toast&Salmon Gravlax

Accompanied by a risotto

OrScrambled eggs, cold meats & cheeses

Accompanied by a risotto

+Mini Caesar Salad

(Salad, Crispy Chicken, Croutons & Parmesan Shavings)

+Dessert trio

KID'S BRUNCH

14.50€

Hot Milk

OrHot chocolate

+1 Chocolate Bread

+1 Fruit Juice

+1 Mini Croq'Monsieur

Homemade Fries

+1 White Cheese

Sweet or Fruity

Net prices in euros, taxes and service included.