

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 | €32

Starter + Main course + Dessert | €38

ENTRIES



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

 **VELVÉTE of GREEN LENTILS from PUY** - Milk oil, croutons & chives | 12 € €

12 LARGE BURGUNDY SNAILS - Parsley Butter | €18

 **DUCK FOIE GRAS** - "IGP du Périgord" and its Country Bread Toasts | 20 € €

Creamy burratina - Pesto, Cherry Tomatoes and Arugula Salad | €15

---- SUGGESTIONS OF THE DAY ----



 **PORK FILET MIGNON** - old -fashioned mustard sauce

Pan-fried New Potatoes with Mushrooms | €24

SEARED DIEPPE SCALLOPS - White Lemon Butter

Celeriac Puree and Bunch of Roasted Cherry Tomatoes with Thyme | €35

 **VEAL SKEWER** - Pepper Sauce, Home Fries and Green Salad | €26

 **VRAVIOLIS** - "Ricotta & Spinach" Cream Parmesan Reggiano and its Shavings | €22

 **BOLOGNESE LASAGNA** - Tomato Sauce with Herbs and Green Salad | €22

BURGERS FROM MAISON ÉDOUARD



Served Homemade Fries and Green Salad

"HALLOWEEN" BURGER | €25

Special Halloween Brioche Bun's, Black-Angus Beef Ground Steak, Burger Sauce, Bacon, Saint-Nectaire, PDT Galette, Tomato Sauce, Cheddar Cream, Crispy Tomatoes & Onions

BLOOD CHICKEN BURGER | €24

Halloween Special Brioche Bread Bun's, Crispy Chicken Tenders, Burger Sauce, Dripping Tomato Sauce, Cheddar Cream, Crispy Tomatoes & Onions

EDOUARD'S ESSENTIALS



"NORMANDE" 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

 **THE VICTORIA CUP** "Pineapple and Fresh Fruit Costume" and its Red Fruit Coulis | €12

 **FUNNY HEART with CHOCOLATE** *Caramel & its Bourbon vanilla ice cream scoop* | €10

 **TIRAMISU** *Nutella & her cocoa powder* | €10

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

ÉDOUARD'S GOURMET SALADS



CRISPY CAESAR | 21 €

Warm Crispy Chicken, Avocado, Hard-boiled Egg, Broken Parmesan Reggiano, Croutons, Romaine Salad, Cherry Tomatoes, Anchovy Caesar Sauce

OCEANCE | €22.50

Salmon Gravlax Marinated in Dill, Large Shelled Shrimp, Avocado, Salad, Cherry Tomatoes, Fresh Chives & Lemon Sauce

VITALITY | €20

Fresh Goat Cheese, Chicken Breast, Hard-boiled Egg, Cucumber, Avocado, Salad, Cherry Tomatoes, Grated Carrots & Vinaigrette Sauce

RUSTIC | €22

Serrano Ham, Honey Roasted Free Range Goat Toast, Raisins, Walnuts, Tomato, Cantal, Blue Cheese, Warm Hash Browns, Cherry Tomatoes, Organic Olive Oil & Vinaigrette

EXOTIC POKÉ | €22.50

Basmati Rice, Fresh Salmon Tataki, Roasted Pineapple, Broad Beans, Avocado, Roasted Seed Mixes, Red Cabbage, Crispy Onions & Sesame Soy Sauce

ÉDOUARD'S CROQUES ON COUNTRY BREAD

Served with house fries & green salad



THE ORIGINAL MISTER | €17

Paris ham, Emmental Rapé Gratiné (+€2.50 Lady version & Fried Egg)

ÉDOUARD'S SIGNATURE CROQUE | €19.50

Roast Chicken, Burger Sauce, Gratinated Cheddar Cheese & Crispy Onions

CREAMY NORDIC | €20

Marinated Salmon Gravlax with Dill, Avocado, Lemon Cream Cheese

THE TRUFFLED CROQUE | 21 €

Paris Ham, Truffle Cream Cheese, Parmesan Reggiano Gratiné

AOP CHEESES

Served with green salad with walnuts and grapes



THE CHEESE PART | €4.9

SELECTION OF 4 RIPE AOP CHEESES | €16

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

MINERAL WATERS (75cl)



ABATILLES 75cl "Still or Sparkling" | €8.50

ABATILLES 33cl "Still or Sparkling" | €5.00

Source Sainte-Anne d'Arcachon

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.