

# Suggestions of the day

BISTRO D'EDOUARD - FAUBOURG DE L'ARCHE

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

## ENTRIES



MELON "HONEY BALL" - Plain or Serrano Ham | 11 € / 14 €

Merlan rillettes - "prepared by us" with smoked paprika and his toasts of Poilâne bread | €12

Creamy burratina - On a rocket bed and multicolored cherry tomatoes

Red & green pesto, balsamic reduction | €15

Marinated salmon - "gravlax" lemon and crème fraîche way | €14

## EDOUARD'S ESSENTIALS



"Simmental" breed beef- (350 gr) Béarnaise or Pepper Sauce

Homemade Fries and Green Salad | €34

BEEF TARTAR - "prepared by us" homemade fries & green salad | €24

FISH & FRIES - "Cod" Tartar Sauce, Homemade Fries and Green Salad | €22

## SUGGESTIONS OF THE DAY



CRISPY LAMB - Tucked up to rosemary and his potato crushed | €26

Hot/cold turbot net - virgin sauce revisited with sweet spices

Green bean salad and green asparagus | €32

ROASTED IBERIAN PORK PLUMA - Financial sauce

Vegetable and potatoes | €24

✓ Risotto with asparagus and green vegetables - Reggiano Parmesan Cream & Shavings | €22

"Edouard" salad - Sucrine, red quinoa, Paris mushrooms, cherry tomatoes, bresaola,

Mozzarella, Radis, Parmesan Reggiano, Lemon juice & Sesame sesame sesame juice | €22

## EDOUARD'S HOUSE BURGERS



Served Homemade Fries and Green Salad

"BLUE" BURGER | €24

Bun's brioche bread, chopped beef steak "black-angus", burger sauce, melting cheddar,

Bleu d'Auvergne, Fresh Tomatoes, Green Salad and Fried Onions

## HOMEMADE DESSERTS



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

FRESH FRUIT SALAD Infused with Madagascar vanilla syrup | €10

SOFT CHOCOLATE English Cream and Speculoos Chips | €10

TIRAMISU With pistachio and its bursts | €10

STRAWBERRY TARTLET Small whipped cream and red fruit coulis | €9.50



COMPLETE WINE  
LIST

### CURRENT WINES

Burgundy Côtes Chalonnaise White

Chardonnay, Millebuis 2022

The Original "Old Vines" Red

Domaine de La Doussinière 2021

Sides of Provence

IGP, Miraval

16 cl glass

€9.00

€9.50

€9.50

50 cl pitcher

€28.00

€29.50

€29.50

Btl 75 cl

€42

€44

44 €

## TO SHARE



### TOASTED VEGGIE | €10

*Avocado, candied tomatoes and seeds*

### NORDIC TOASTED | €12

*Smoked salmon, cream cheese, fresh herbs*

### TOASTED APERO | €10

*Croq'Monsieur style Paris ham gruyere*

## 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*

## 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*

## MINERAL WATERS (75cl)



**ABATILLES 75cl "Still or Sparkling" | €7.90**

**ABATILLES 33cl "Still or Sparkling" | €5.00**

*Source Sainte-Anne d'Arcachon*



## AFTER-WORK from 5 p.m. to 9 p.m.!

- Bacchus Organic Wine (25cl) "La Petite Seine" at 7€ -  
"Red - Rosé - White"

- La Pinte de Blonde from Maison Edouard at 6€ -

- Glass of champagne of the moment 9€ -

- Cocktails off "Creations of Édouard" has 8€ -

- 50 cl beers at 8€ -

**1 bottle of wine or champagne purchased = 1 toast of your choice FREE!**

**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."**

**For your table reservations or privatization requests**

**Find us on [www.bistroedouard.com](http://www.bistroedouard.com)**

Net prices in euros, taxes and services included. January 2025 edition. 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.