

Suggestions of the day

BISTRO D'EDOUARD - FAUBOURG DE L'ARCHE

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

ENTRIES



CHESTNUT VELVÉ - Croutons, Drizzle of Olive Oil and Chives | €12

COD RILLETES - "Slightly Spicy" & Country Bread Toasts | €14

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

DUCK LIVER IGP from PERIGORD - "Prepared by us" Marinated in Port and Armagnac
Pear Chutney and Country Bread Toasts | €20

EDOUARD'S ESSENTIALS



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

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

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

SUGGESTIONS OF THE DAY



"FRENCH" VEAL LIVER - Acidulated Veal Juice and Pan-fried Market Vegetables | €25

SCALLOPS from DIEPPE - Fish Juice Infused with Arugula
Creamy Risotto with Candied Squash | €35

SUPREME FARM CHICKEN - "Cooked at Low Temperature"
Parsley Juice & Mashed Potatoes | €24

VFARFALLES with VEGETABLES - All' Arabiata Light Sauce & Reggiano Parmesan Shavings | €20

EDOUARD'S HOUSE BURGERS



Served Homemade Fries and Green Salad

"CANTALOU" BURGER | €25

Brioche Bread Buns, Ground "Black-Angus" Beef Steak, Burger Sauce, Smoked Duck Breast,
Cheddar cream, Cantal, Crispy Tomatoes & Onions

HOMEMADE DESSERTS



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

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

Crème brûlée Pistachio scented | €10

REVISITED PROFITEROLES Chestnut and Vanilla Ice Cream, Hot Chocolate and Chantilly | €12

Chocolate mousse Dark & White Chocolate Shavings Duo | €9.50

PEAR TARTLET "Amandine" caramel and tapered almonds | €10



COMPLETE WINE
LIST

Wines & Champagne of the moment

Burgundy Aligoté Blanc

AOP the vine of mayor Louise 2023

Malbec "Château Lagrezette" Red

AOP Cahors

Champagne "Brut Tradition"

Lozey house

16 cl glass

€9.00

€13.00

15 €

50 cl pitcher

€28.00

€40.50

€

Btl 75 cl

€42

€60

€75

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

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.