

Suggestions of the Day

BISTRO D'EDOUARD - ESPLANADE DE LA DÉFENSE

- Every day, we offer you new "Homemade" dishes
developed by our Chef and his brigade -

ENTRIES



Mayonnaise egg- With Truffle & Cherry Tomatoes| €10
12 LARGE WILD BURGUNDY SNAILS- In Shells, Butter, Garlic & Parsley| 18 €
Campaign terrine- Homemade, Jar of Pickles| 14 €

SUGGESTIONS OF THE DAY



NORMAN BEEF SIR-LOIN- Béarnaise sauce, Homemade Fries and Green Salad| €30
SEA TRIO- (Salmon, Sea Bass, Scallops) White Butter Sauce with Fine Herbs
& Basmati Rice with Vegetables| €26
LINGUINE with GIROLLES- Meat juice & Parmesan shavings | €23
POULTRY SUPREME- Cooked at Low Temperature, Juice with Truffle Chips,
Mashed Potatoes and Butternut| €24
FISH & FRIES- Tartar Sauce and Green Salad | €23
SAUTÉED VEGETABLES THAI & PLUMA- Homemade broth with coconut milk | €24
HOMEMADE LASAGNA with SALMON- Young Spinach Sprouts,
Ricotta & Pistachio Pesto | €25

EDOUARD'S HOMEMADE BURGER



CRISPY CHICKEN BURGER| €24
Bun's Brioche, Breaded Chicken Fillet Tender
Cheese Cream, Crispy Onions, Cherry Tomatoes, Homemade Fries & Green Salad

HOMEMADE DESSERTS



GOURMET COFFEE or TEA- "Assortment of Sweets" | €12
ICED NOUGAT- From our Artisan "Glacier Des Alpes" & Its Coulis | 9€5
SOFT CHOCOLATE - Valrhona English Cream and Chocolate Ice Cream | 10€
HOMEMADE CRUMBLE - With Pears and Nougat Ice Cream | 9.5€
FRESH FRUIT SALAD- House & Ice at the Chartreuse liqueur | 9.5€



COMPLETE MAP
WINES

CURRENT WINES

Burgundy Côtes Chalonnaise (white)
Chardonnay, Millebuis 2022
Côteaux d'Aix en Provence (rosé)
AOP, Saint-Julien-Les-Vignes 2023
Sancerre (Red)
AOC, Auchère domain 2023

	16 cl glass	50 cl pitcher	Btl 75 cl
Burgundy Côtes Chalonnaise (white)	9.00 €	€28.00	€42
Côteaux d'Aix en Provence (rosé)	€8.50	€26.50	40 €
Sancerre (Red)	€ 9.50	€28.00	44 €

TO SHARE

IBERIAN ASSORTMENT "Sausage, Serrano Ham, Lomo, Chorizo" | €22

Toasts of Poilâne Bread with butter and crushed cherry tomatoes

BISTRO "COMPOSED" BOARD | €28

Iberian charcuterie, mature cheeses, pickles, butter & breads

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, 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 farmer's goat cheese, grapes, nuts, tomatoes, cantal, blue,
Organic Olive Oil & Balsamic Vinegar*

EXOTIC POKÉ | €20

Basmati Rice, Roasted Pineapple, Beans, Avocado, Tuna Tataki, Pad Thai Sesame Sauce

MINERAL WATERS (75cl)

ABATILLES 75cl "The Flat or the Sparkling" | €7.90

ABATILLES 33cl "The Flat or the Sparkling" | €5.00

Source Sainte-Anne d'Arcachon

- AFTERWORK from 5 p.m. to 9 p.m. Monday to Thursday -

- 50 cl beers at 8€ -

- All the Cocktails at 8€ -

- Glass of champagne of the moment 9€ -

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

Open Monday to Thursday from 9 a.m. to 11 p.m. and Friday until 4 p.m.

For your table reservations or privatization requests
Find us on www.bistroedouard.com

Net prices in euros, taxes and services included. November 2023 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.