

# 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€

## 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

9.00 €

50 cl pitcher

€28.00

Btl 75 cl

€42

€8.50

€26.50

40 €

€ 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 REVITED | €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](http://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.*