

DERRIÈRE French cooking flat hidden behind (derrière in French) the *404* Restaurant Familial and the *Andy Wahloo* North African bar, in the 3rd arrondissement of Paris, at **69 rue des Gravilliers.**

STARTERS MADE OF VEGETABLES

BEETROOT 1. Any of various biennial plants belonging to the genus *Beta*, of the goosefoot family, esp. *B. vulgaris*, having a fleshy red or white root. Compare sugar beet. 2. The edible root of such a plant. 3. The leaves of such a plant, served as a salad or cooked vegetable.

CARPACCIO WITH ARGAN OIL AND RICOTTA

10 €

CABBAGE 1. Any of several cultivated varieties of a plant, *Brassica oleracea capitata*, of the mustard family, having a short stem and leaves formed into a compact, edible head. 2. The head or leaves of this plant, eaten cooked or raw.

WHITE AND RED, COLESLAW STYLE

10 €

ARTICHOKE a. A Mediterranean thistlelike plant (*Cynara scolymus*) in the composite family, having pinnately divided leaves and large discoid heads of bluish flowers. b. The edible, immature flower head of this plant. Also called *globe artichoke*.

SERVED WARM, MUSTARD DRESSING

12 €

BLACK CARROTS 1. A long pointed orange root vegetable: *grated carrot, a pound of carrots*. 2. A reward promised to sb in order to persuade them to do sth: *They are holding out a carrot of \$120 million in economic aid.*

GRATED WITH FRESH CORIANDER, MAPLE SIRUP AND SESAME OIL

10 €

SPRING 1. Move suddenly or rapidly upwards or forwards. 2. *Informal*. Bring about the escape or release of (*a prisoner*) 3. The season after winter and before summer. 4. An elastic device, typically a helical metal coil, that can be pressed or pulled but returns to its former shape when released.

ROLL, HONEY & LIME DRESSING

15 €

YOUNG LEAVES 1. One of the expanded, usually green organs borne by the stem of a plant. 2. Any similar or corresponding lateral outgrowth of a stem. 3. A petal: a rose leaf. 4. leaves collectively; foliage.

SALAD, PARMESAN SHAVING

10 €

VEGETABLES 1. Any plant whose fruit, seeds, roots, tubers, bulbs, stems, leaves, or flower parts are used as food, as the tomato, bean, beet, potato, onion, asparagus, spinach, or cauliflower. 2. The edible part of such a plant, as the tuber of the potato. 3. Any member of the vegetable kingdom; plant. 4. *Informal*. A person who is so severely impaired mentally or physically as to be largely incapable of conscious responses or activity..

BRAISED SEASONAL VEGETABLES

17 €

GREEN BEANS a. Any of various New World twining herbs of the genus *Phaseolus* in the pea family, having leaves with three leaflets, variously colored flowers, and edible pods and seeds. b. A seed or pod of any of these plants.

SALAD WITH VIRGIN OLIVE OIL

12 €

OTHER STARTERS

PORK 1. The flesh of a pig or hog used as food.

TROTTER, GARLIC AND PARSLEY, IN FILLO WRAP

14 €

« **FOIE GRAS** » The liver of specially fattened geese or ducks, used as a table delicacy, esp. in the form of a paste.

COOKED IN A TERRINE WITH SWEET SPICES, SERVED WITH TOASTED BREAD

19 €

ORG EGG The oval, thin-shelled reproductive body of a bird, especially that of a hen, used as food.

«COCOTTE» WITH SWEET POTATOES AND FARM CREAM

16 €

CRAB 1. Any decapod crustacean of the suborder Brachyura, having the eyes on short stalks and a short, broad, more or less flattened body, the abdomen being small and folded under the thorax. 2. An ill-tempered or grouchy person.

MEAT AND GREEN RADISH, WASABI REMOULADE STYLE

16 €

CURED HAM 1.the top of the back leg of a pig, salted and dried. 2.adj *ham-fisted* : clumsy — He can't tie a knot in that rope — he's too ham-fisted.

FROM BIGORRE

19 €

HOMEMADE TERRINE 1. A casserole dish made of pottery. 2. A paté or similar dish of chopped meat, game, fish, or vegetables baked in such a dish and served cold. 3. A tureen.

OF GAME

14 €

MACKEREL A surface-dwelling marine fish with a greenish-blue back, important as a food fish. (*Scomber scombrus and other species.*)

TARTAR MARINATED WITH PONZU

14 €

TUNA 1. Any of several large food and game fishes of the family Scombridae, inhabiting temperate and tropical seas. 2. Also called tuna fish. The flesh of the tuna, used as food.

CEVICHE STYLE, RED ONION, GINGER AND ESPELETTE

14 €

PASTA, RICE AND SOUP

RICE A swamp grass which is cultivated as a source of food, especially in Asia. The grain of rice used as food. [*Oryza sativa* and other species.]

SAUTEED WITH SAFFRON AND SHELLFISH

18 €

GNOCCHI (in Italian cook) small dumplings made from potato, semolina or flour. Origin *Ital.*, pl. of *gnoccho*, alt. of *nocchio* "knot in wood".

FLORENTINE STYLE, GRATINE WITH MUNSTER AND CUMIN

16 €

PUMPKIN **1.** A large, edible, orange-yellow fruit borne by a coarse, decumbent vine, *Cucurbita pepo*, of the gourd family. **2.** The similar fruit of any of several related species, as *C. maxima* or *C. moschata*. **3.** A plant bearing such fruit.

SOUP

14 €

MAIN COURSES

BEEF **1. a.** A full-grown steer, bull, ox, or cow, especially one intended for use as meat. **b.** The flesh of a slaughtered full-grown steer, bull, ox, or cow. **2.** Informal Human muscle; brawn. **3.** pl. *beefs* Slang : A complaint. intr.v. *beefed, beefing, beefs* Slang :To complain.

ROASTED SERVED WITH A SATAY JUICE

28 €

LAMB **1. a.** A young sheep, especially one that is not yet weaned. **b.** The flesh of a young sheep used as meat. **c.** Lambskin. **2.** A sweet, mild-mannered person; a dear. **3.** One who can be duped or cheated especially in financial matters. **4.** Lamb *Christianity* Jesus.

RIBS « A LA CHAMPVALLON »

26 €

VEAL meat from a calf (= a young cow).

SWEETBREAD BRAISED WITH GINGER

28 €

SCALLOPS **1.** Any of the bivalve mollusks of the genus *Argopecten* (*Pecten*) and related genera that swim by rapidly clapping the fluted shell valves together. **2.** The adductor muscle of certain species of such mollusks, used as food. **3.** One of the shells of such a mollusk, usually having radial ribs and a wavy outer edge. **4.** A scallop shell or a dish in which food, esp. seafood, is baked and served.

A LA PLANCHA, POMEGRANATE BLACK TREAÇLE

28€

COD **1.** Any of several soft-rayed food fishes of the family Gadidae, esp. *Gadus morhua*, of cool, North Atlantic waters. **2.** A closely related fish, *Gadus macrocephalus*, of the North Pacific. **3.** Any of several unrelated fishes, as rockfishes of the genus *Sebastes*.

WITH SHELLFISH, ROOTS VEGETABLES

24 €

GIANT SEA BASS Any of numerous marine fishes of the family Serranidae.

COOKED WITH SPICY COCONUT MILK

24 €

STURGEON A very large primitive fish with bony plates on the body, commercially important for its caviar and flesh. (Family *Acipenseridae*: several species).

FILLET, «VICHYSOISE» STYLE

24 €

CLASSICS

RIB EYE STEAK A cut of meat, especially of beef, taken from the outside of the ribs.

HUGE FOR TWO, GREEN BEANS AND BABY POTATOES

75 €

BEEF'S CHEEKS 1. a. A full-grown steer, bull, ox, or cow, especially one intended for use as meat. b. The flesh of a slaughtered full-grown steer, bull, ox, or cow. 2. Informal Human muscle; brawn. 3. pl. *beefs* Slang : A complaint. intr.v. *beefed, beefing, beefs* Slang :To complain.

SLOWLY COOKED WITH RED WINE, CARROTS, ONIONS AND BABY POTATOES

22 €

PORK 1. The flesh of a pig or hog used as food.

ROASTED FARMER'S LEG OF PORK, MUSHROOMS

18 €

FARM CHICKEN 1. a. The common domestic fowl (*Gallus domesticus*) or its young. b. Any of various similar or related birds. c. The flesh of the common domestic fowl. 2. Slang : A coward. 3. intr.v. *chickened, chickening, chickens* Slang: To act in a cowardly manner; lose one's nerve: *chickened out* at the last moment.

ROASTED, SERVED WITH HOMEMADE MASHED POTATOES

19 €

VEAL meat from a calf (= a young cow).
RIB SERVED HUGE FOR TWO, LIME JUICE, VANILLA & GINGER

70 €

DESSERTS

CHEESE 1. The curd of milk separated from the whey and prepared in many ways as a food. 2. A definite mass of this substance, often in the shape of a wheel or cylinder.

FROM BASQUE COUNTRY, BLACK CHERRY JAM

10 €

CHOCOLATE 1. A preparation of the seeds of cacao, roasted, husked, and ground, often sweetened and flavored, as with vanilla. 2. A beverage made by dissolving such a preparation in milk or water, served hot or cold: a cup of hot chocolate. 3. Candy made from such a preparation. 4. A dark brown color.

“CROQUANT MI-AMER”, HAZELNUT CHOCO MOUSSE AND CARAMELISED PEAR

11 €

PARIS BREST

11 €

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FONDANT, AND HOME MADE VANILLA ICE CREAM

11 €

FLOATING ISLAND 1. A dessert consisting of boiled custard with portions of meringue, whipped cream, or whipped egg whites and sometimes jelly floating upon it or around it. 2. A floating mass of earth and partly decayed vegetation held together by interlacing roots, as on a lake: usually formed by the accumulation of plant litter; sometimes artificially built on wooden platforms, as in the Orient.

8 €

DARK CHOCOLATE 1. A preparation of the seeds of cacao, roasted, husked, and ground, often sweetened and flavored, as with vanilla. 2. A beverage made by dissolving such a preparation in milk or water, served hot or cold: a cup of hot chocolate. 3. Candy made from such a preparation. 4. A dark brown color.

MOUSSE

8 €

MACAROON A light biscuit made with egg white, sugar and ground almond or coconut.

SALTED BUTTER CARAMEL

11 €

“SABLÉ” Shortbread biscuit WITH ORANGE AND GRAND MARNIER CREAM

11 €

APPLE STRUDEL A dessert of thin pastry rolled up round a fruit filling and baked.

11 €

DEVANT 1. The part of anything (*intended to be*) nearest the person who sees it; usually the most important part of anything the front of the house; the front of the picture; (♦also adjective) the front page.