

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

“Everything is carefully Homemade”

STARTERS [stahr-ter] .1. a person or thing that starts. 2. a person who gives the signal to begin, as for a race, the running of a train, bus,

OYSTERS n.m. 1. A marine bivalve mollusk, edible, attached to marine rocks by one shell valve, farmed (oyster farming) in parks, with species (Belon, Portuguese, etc.) mainly consumed during the “R months” (from September to April), outside the breeding period. 2. Slang and archaic. A foolish, stupid person.

FINE DE CLAIRE NO. 3 FROM OLÉRON, TAGETE OIL, PICKLES CUCUMBER

6 pieces 17 €

SNAILS n.m (Provençal escaragol, from Latin scarabaeus) 1. Terrestrial pulmonate gastropod mollusk, vegetarian, characterized by its head equipped with two pairs of tentacles, the longer of which bear the eyes, by its long ventral sole (foot), by its globular spiral shell whose apex overhangs the right side, and finally by its dorsal pulmonary opening. 2. Colloquial. Slow person; dawdler. **IN PERSILLADE, POTATO FOAM, GRILLED VENTRÈCHE (PORK BELLY)**

21 €

RAVIOLI n. 1. A small square of pasta, similar to ravioli but typically smaller, originating from French cuisine, particularly in the Dauphiné region. 2. Traditionally filled with cheese, herbs, and sometimes meat, cooked in broth or served with a light sauce. 3. Valued for its delicate texture and refined flavors, often featured as a starter or main dish in festive meals. **LANGOUSTINE, SHELLFISH BISQUE, PUMPKIN TARTARE, AND SEAWEED**

19 €

CARROTS n.f. (lat carota, from gr.). Biennial plant. taproot from the umbellifer family Edible root of this plant, rich in sugar. ◊ Fam. les carottes sont cuites: The denouement (and most often, the unfortunate or fatal denouement) is near, inevitable. ◊ adj. inv. Of a red color leaning towards orange. Carrot-colored hair. ◊ Fam. Poil de carottes: redhead, ginger. **ZINGY**

13 €

SCALLOP n.f. pl. 1. Culinary term referring to scallops without their shell, often referring specifically to the white, meaty part of the mollusk. 2. Valued for their tender texture and delicate flavor, these scallops are a prized ingredient in fine dining. 3. Commonly prepared seared, in sauce, or used in refined appetizers and main dishes. **CARPACCIO, HIBISCUS AND CITRUS-INFUSED LECHE DE TIGRE**

18 €

FALL «DERRIERE» SALAD nn.f. Generic term for certain leafy garden plants (lettuce, chicory, watercress, lamb's lettuce, dandelion). Dish made of raw leaves from these plants, seasoned. Dish made of vegetables, meat, or fish usually dressed with vinaigrette. Informal. Confused speech: What a mess! It's incomprehensible. **ROASTED PUMPKIN, QUINOA, APPLES, PEARS, SPINACH SHOOTS, AND HAZELNUTS**

14 €

SALMON n. 1. A fish from the Salmonidae family, known for its pink or orange flesh, which is rich in omega-3 fatty acids. 2. Consumed fresh, smoked, or canned, salmon is a key ingredient in many international dishes, especially in Scandinavian and Japanese cuisine. **CITRUS-MARINATED, WARM POTATO, HORSERADISH CREAM**

17 €

TARTAR A dish of raw meat or fish sliced very finely or minced, and served with seasoning and a sauce the starters, such as salmon tartare with capers and gherkins **OF BEEF, FRENCH FRIES & SALAD**

STARTER 16 €

MAIN COURSE (FRIES AND GREEN

SALAD) 27 €

FOIE GRAS is a food made from the livers of geese that were specially fed so that their livers became very large. **FIG CHUTNEY**

26 €

COUNTRY TERRINE n.f. 1. A rustic preparation from French cuisine, made from coarsely chopped pork and other meats, seasoned and cooked in a terrine. 2. Often enriched with liver, spices, and sometimes ingredients like pistachios or pieces of bacon to add texture and flavor. 3. Served in slices, usually cold, accompanied by country bread and pickles, ideal as a starter or for a picnic. **OF THE HOUSE, WINTER VEGETABLE PICKLES, BABY GEM LETTUCE**

13 €

BREAD a kind of food made of flour or meal that has been mixed with milk or water, made into a dough or batter, with or without yeast or other leavening agent, and baked.

JEAN-LUC POUJAURAN

MAIN COURSES 1. *Nautical* a square mainsail. 2. The principal dish or course of a meal, typically including meat or fish.

DOVER SOLE n.f. 1. Flat fish belonging to the Soleidae family, known for its delicate and fine flesh, frequently used in haute cuisine. 2. Often cooked à la meunière, sautéed in butter with lemon and parsley. 3. Primarily fished in cold and temperate waters, valued for its tender texture and subtle taste. **MEUNIÈRE, MASHED POTATOES**
62 €

WILD SEA BASS n.m. 1. type of fish, also known as sea bass, valued for its firm and flavorful flesh, often fished in the Atlantic and Mediterranean waters. 2. Considered a delicacy in gourmet cooking, frequently prepared grilled or in fillets. **POTATO GNOCCHI, ARTICHOKE IN THREE WAYS**
30 €

STUFFED CABBAGE n.m. 1. A traditional dish consisting of cabbage leaves filled with a stuffing made from ground meat, often pork or beef, mixed with herbs, spices, and sometimes rice or vegetables. 2. The cabbage leaves wrap around the stuffing, and the whole is then baked or simmered in sauce. 3. Appreciated for its comforting flavor and rustic presentation, served hot as a main dish in various regional cuisines. **WITH LOBSTER, YUZU KOSHO BEURRE BLANC**
37€

YELLOW LANDES POULTRY n.m. 1. Domesticated bird, a young member of the species *Gallus gallus*, primarily raised for its tender meat consumed as food. 2. Culinary term referring to the meat from this bird, widely used and cherished in various global cuisines. 3. Known for its simplicity and versatility in cooking, commonly roasted, grilled, or stewed in a myriad of traditional and modern dishes. **PRESSED, ROASTED, POINTED CABBAGE, GREEN CHILI YOGURT & POULTRY JUS**
28 €

BEEF RUM STEAK FILLET n.m. 1. A cut of beef from the upper middle of the cow, located just next to the tenderloin. 2. Known for its tenderness and rich flavor due to a good amount of marbling. 3. Highly favored for grilling or pan-frying, often served medium-rare to medium to preserve its juiciness and flavor. **BLACKCURRANT AND JUNIPER BERRY SAUCE, CRISPY POTATO MILLE-FEUILLE**
35 €

SOUTHWESTERN DUCK n.m. 1. Migratory anseriform aquatic bird, with a short neck, a flat beak suitable for filtering mud, webbed feet, very short, and some species of which are significantly farmed for their meat. Fam. Term of endearment: My little duck. **HOUSE-CONFIT, AIOLI POTATOES, PEPPER SAUCE**
30€

BRAISED BEEF n.m. 1. A cut of beef from the shoulder, characterized by its fibrous texture and richness in collagen. 2. Appreciated for its deep flavor, especially when braised or slow-cooked, allowing the meat to become tender and flavorful. 3. Often used in stews like beef bourguignon or pot-au-feu, where it adds unmatched texture and flavor.

**BRAISED IN RED WINE,
AUTUMN GARNISH**

29 €

VEGETARIAN adj., n. n. 1. Describes a dietary choice that excludes all types of meat, including poultry and fish, focusing instead on plant-based foods.

CARNAROLI RICE n.m.. 1. A variety of Italian rice with large grains, renowned for its ability to absorb flavors and maintain a firm texture during

**COOKED LIKE RISOTTO WITH
WILD MUSHROOMS**

26 €

SIDES ORDER A side order is an amount of a food that you order in a restaurant to be served at the same time as the main dish.

**FRENCH FRIES
MASHED POTATOES
STEAMED VEGETABLES WITH
OLIVE OIL, LEMON AND
SPRING ONIONS
GREEN SALAD**

8 €

CHEESE a solid food made from milk. It is usually white or yellow. ◇ *verb* 1. (transitive) *slang* to stop; desist 2. (intransitive) *prison slang* to act in

SELECTION 1. The act or an instance of selecting or the state of being selected. 2. A thing or number of things that have been selected. 3. A range from which something may be selected this shop has a good selection of clothes. 4. Biology the natural or artificial process by which certain organisms or characters are reproduced and perpetuated in the species in preference to others. See also natural selection. 5. A contestant in a race chosen as likely to win or come second or third.

OF REFINED CHEESES FROM BELLEVAIRE

19€

DESSERTS Cake, pie, fruit, pudding, ice cream, etc., served as the final course of a meal. *British.* a serving of fresh fruit after the main course

MOUSSE «COMME A LA MAISON» n.f. A savory or sweet concoction, featuring a fundamental ingredient blended with cream and whipped egg whites, that, once cooked and set, can be served either hot or cold. Synonym: mousseline **NYANGBO CHOCOLATE, SHAVINGS**

12 €

MILLEFEUILLE n.m. A pastry made up of several layers of puff pastry alternating with pastry cream. Each layer of pastry is crispy and golden, typically dusted with powdered sugar or topped with fondant. This dessert is renowned for its light and crispy texture. **VANILLA, SALTED CARAMEL**

12 €

«MONT-BLANC» n.m. 1. A classic French dessert consisting of a base of meringue or sponge cake, topped with whipped cream and crowned with sweetened chestnut cream vermicelli. 2. The vermicelli are created by pressing the sweetened chestnut cream through a small nozzle, giving the appearance of small mounds resembling a mountain range. 3. Appreciated for its combination of soft textures and rich chestnut flavor, it is often served as a festive treat during the colder season.

12 €

BABA (Polish word) A cake made from savarin dough enriched with raisins, soaked in rum. Popular. Posterior. Rum baba, citrus whipped cream. **WITH RUM, CITRUS WHIPPED CREAM**

12 €

PARIS-BREST n.m. 1. A French pastry shaped like a bicycle wheel, consisting of choux pastry filled with praline mousseline cream. 2. Also refers to a historic bicycle race between Paris and Brest, which inspired the creation of this pastry.

12 €

QUINCE n.f. 1. Dessert made of fresh strawberries, served with vanilla ice cream and topped with raspberry coulis. 2. A variant of Peach Melba, a dessert created in honor of the Australian soprano Nellie Melba. **IN SIRUP WITH**

SPICES

12 €

TART n.f. (variant of “tourte,” possibly influenced by medieval Latin tartarum, cream of tartar) 1. A dish made of a pastry base filled with either a savory or sweet mixture and baked in a mold. 2. Popular. A punch, slap. Synonyms: biff (popular) - clout (informal) - slap - smack - buffet (literary) - whack (informal) - thump. **LEMON MERINGUE TART & BLACK LEMON**

12 €

2 SCOOPS countable noun A scoop is an object like a spoon which is used for picking up a quantity of a food such as ice cream or an ingredient such as flour. verb If a newspaper scoops other newspapers, it succeeds in printing an exciting or important story before they do.

ICE CREAM & SORBETS

12 €

SUGGESTION n.f. 1. The act of suggesting, inspiring an idea, a thought: Opting for suggestion rather than explanation. 2. Something suggested without being imposed: What I am telling you is just a suggestion.

OF THE DAY

10 €

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.