

**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, elevator, etc

**EGG** n.m. 1. Hard, rounded body produced by female birds, which contains the germ of the embryo and nutrients. 2. phrase Egg skull, bald. ◇ In the bud: in principle, before the appearance of something. We need to nip this matter in the bud. 3. Biology ◇ First cell of a living being with sexual reproduction, born from the fusion of the nuclei of two reproductive cells. **MIMOSA EGG WITH TARRAGON AND CANDIED TUNA BELLY**  
14 €

**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. **BUTTERED WITH PARSLEY, POTATO FOAM & AGED COMTÉ CHEESE GRILLED PORK BELLY**  
24 €

**RAVIOLES** 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. **STUFFED WITH LANGOUSTINE & SEAWEED, BISQUE, FENNEL SALAD**  
25 €

**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 €

**RAZOR CLAMS** n.m. 1. Shell that looks like a knife handle. 2. Sharp instrument used for cutting, consisting of a blade and a handle. *Handle, knife blade.* expression *Knife-edge face*, very emaciated. **À LA PLANCHA, VIRGIN SAUCE, PESTO**  
15 €

**«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. **JULIENNED RED CABBAGE, CUCUMBER, CARROT, CORIANDER, NUOC-MAM VINAIGRETTE, CHILI PEPPER AND ROASTED PEANUT**  
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. **MARINATED WITH CITRUS, BEET TOAD, YUZU CREAM AND SALMON EGG**  
23 €

**FOIE GRAS** n.m. 1. Large annex gland of the digestive tract, with multiple and complex functions of synthesis and transformation of various substances. 2. Edible liver of certain animals (veal, poultry, duck). **PEAR-GINGER CHUTNEY**  
29 €

**LEEK** n.m. 1. Plant, variety of garlic with poorly developed bulb, cultivated for its base; this edible foot. 2. Phrase, colloquial Make the leek: wait > leek. **VINAIGRETTE, SHEEP BUSH, HERB SALAD AND CRISPY ONIONS**  
15 €

**BEEF** 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 **TARTARE STARTER 20 €**  
**MAIN COURSE (FRIES AND GREEN SALAD) 31 €**

**SOUP** n.f. 1. (Late Latin suppa, from Germanic \*suppa). Soup or broth served on slices of bread. 2. Name commonly given to soup. Colloquial. 3. Melting snow, too soft for skiing. **ONION WITH MELTED COMTÉ CHEESE**  
15 €

**COUNTRY TERRINE** n.f. 1. Rustic preparation of French cuisine, consisting of coarsely chopped pork and other meats, seasoned and cooked in a terrine. 2. Often enriched with liver, spices, and sometimes things 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. **HOMEMADE, SEASONAL VEGETABLE PICKLES, SUCRINE**  
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**  
65 €

**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. **WILD, MATELOTE SAUCE WITH CHAMPAGNE, PARSNIP, SALSIFY, HAZELNUT**  
34 €

**RED TUNA** n.m. 1. A large fish that lives in the Atlantic and Mediterranean. 2. (colloquial) An unattractive person. **FLAME-GRILLED, MANGO CONDIMENT, SATAY BUTTER, WILD RICE PILAF**  
38 €

**SCALLOPS** n.f. Common name for two large bivalve molluscs of the pecten (comb) genus with popular flesh. (We also say scallop shell.). **CAULIFLOWER MOUSSELINE, CAPERS, BUTTERMILK EMULSION**  
36 €

**POULTRY** n.f. 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. **FREE-RANGE, PÉRIGORD SAUCE, PARMESAN GRATINÉ MACARONI**  
32 €

**BEEF TENDERLOIN** n.m. 1. A piece of meat, a tender and fleshy part along the spine (of certain animals). 2. A piece of flesh removed from both sides of the backbone (of a fish). **DAUPHINE POTATOES & PEPPER SAUCE**  
39 €

**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. **FROM SOUTH WEST, HOMEMADE CONFIT, POTATOES IN AIOLI**  
35 €

**VEAL** 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. **CHOP, SEASONAL MUSHROOMS, WILD RICE PILAF, YELLOW WINE SAUCE**  
79 € FOR TWO

**BLACK PUDDING** n.m. 1. Sausage made from pork blood, fat, and seasoning, cooked in a casing. 2. A long, cylindrical, non-rigid object. 3. An awkward, graceless young woman. De **CHRISTIAN PARRA, MASHED POTATOES & APPLE**  
24 €

**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.

**SPELLED RISOTTO** n.m. Rice prepared Italian style (cooked covered in little liquid). *Asparagus risotto.* **WITH PUMPKIN AND CURRY**  
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**  
9 €

**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

**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

**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.

**AGED CHEESES FROM THE ALEXANDRE FARM**

21€

**NYANGBO CHOCOLATE CAKE** n.m.

1. Having a softness and smoothness to the touch.  
2. Pleasant to the palate, to the taste.  
3. Having a rich and mellow sound. **VANILLA GINGER GANACHE, EXOTIC SORBET**

13 €

**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, PISTACHIO PRALINE, ROSE CREAM**

13 €

**PAVLOVA** n.f. Dessert meringué croustillant à l'extérieur et moelleux à l'intérieur, généralement garni de crème fouettée ou de glace et décoré de fruits.

**FROZEN, GRANNY SMITH APPLE, KIWI, WHITE CHOCOLATE GANACHE AND MARIGOLD**

13 €

**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**

13 €

**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.

13 €

**PINEAPPLE** n.m. A large, oblong, scaly fruit that has a tuft of leaves at its top, with sweet and highly fragrant pulp; the plant that bears it.

**CARAMELIZED, WITH TONKA BEAN, COCONUT SORBET**

13 €

**LEMON 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. **WITH MERINGUE**

13 €

**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**

13 €

**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**

13 €

**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.