

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

## STARTERS MADE OF VEGETABLES

### GRATED YOUNG 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.*

### WITH CUMIN, SULTANAS AND AVOCADO PURÉE

10 €

**CUCUMBER a.** A tendril-bearing, climbing or sprawling annual plant (*Cucumis sativus*) widely cultivated for its edible cylindrical fruit that has a green rind and crisp white flesh.

**b.** The fruit of this plant, eaten fresh or pickled.

### SALAD, FENNEL AND RED ONION WITH GINGER

10 €

**BABY SPINACH LEAVES 1.** A plant, *Spinacia oleracea*, cultivated for its edible, crinkly or flat leaves. 2. The leaves.

### SALAD, CELERIAC IN RE-MOULADE DRESSING

10 €

**BULGAR WHEAT** A type of food consisting of grains of wheat that are boiled then dried.

### TABBOULEH STYLE

10 €

**GREEN LENTILS 1.** A plant, *Lens culinaris*, of the legume family, having flattened, biconvex seeds used as food. 2. The seed itself.

### SALAD WITH SPRING ONION

12 €

**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 WITH HERBS, 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

15 €

**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

**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.

### MADE WITH RABBIT AND “VIN JAUNE”

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 €

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

### SERVED IN A TOMATO, LIGHT CURRY MORNAY SAUCE

11 €

**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 €

**ASPARAGUS** A plant whose young green or white stems are cooked and eaten as a vegetable.

### GREEN AND WHITE, FARM CREAM WITH CHIVES

16 €

### STUFFED GREEN 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.

### WITH PRAWNS

14 €

## PASTA, RISOTTO AND SOUP

**RISOTTO** a dish of rice cooked in stock with vegetables, meat, etc. [*Italian*]  
**WITH SAGE AND PARMESAN CHEESE**

15 €

**PACCHERI** Pasta shaped like a short big tube.  
**STUFFED WITH VEGETABLES**

16 €

**CREAM** 1. The thick pale yellowish-white fatty liquid that rises to the top of milk, used in cooking or as a type of sauce to put on fruit etc.: *strawberries and cream*. 2. A sweet / candy that has a soft substance like cream inside: *a chocolate / peppermint cream*. 3. A soft substance or thick liquid used on your skin to protect it or make it feel soft; a similar substance used for cleaning things. 4. The best people or things in a particular group: *the cream of New York society*.

**OF SPRING VEGETABLES SOUP**

12 €

## MAIN COURSES

**VEAL** meat from a calf (= a young cow).  
**KIDNEYS AND TROTTER IN A “BORDELAISE SAUCE”, GNOCCHETTI**

24 €

**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 GRILLED WITH AN ALMOND CRUST, GRILLED PEPPER AND SPRING ONIONS**

26 €

**SCORPION FISH** Any of various marine food fishes of the family Scorpaena, of hot waters.

**“COTRIADE” STYLE**

23 €

**HAKE** A large sea fish that is used for food.  
**STEAK OVEN BAKED WITH GARLIC, SPRING VEGETABLES**

22 €

**WILD SEA BASS** Any of numerous marine fishes of the family Serranidae.

**FILLET A LA PLANCHA, BRAISED FENNEL WITH OLIVE OIL**

28 €

## CLASSICS

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

### **FOR TWO (900G), GREEN BEANS AND BABY POTATOES**

70 €

**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**

20 €

**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**

18 €

## 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 OR "BRIE DE MEAUX"**

10 €

**SKEWER** 1. A long thin piece of metal or wood that is pushed through pieces of meat, vegetables, etc. to hold them together while they are cooking, or used to test whether sth is completely cooked. 2. To push a skewer or other thin pointed object through sth: *skewer the meat and vegetables; the murderer had skewered him to the floor.*

### **MANGO AND STRAWBERRY, BROWNIE AND COOKIE**

11 €

**BAVAROIS** A creamy cake made from fruit puree and cream.

### **WITH BOURBON VANILLA, FRESH RASPBERRY, CINNAMON WINE REDUCTION**

12 €

**HAZELNUT** Noun the small brown nut of the hazel tree.

### **CREAMY CAKE, CARAMELISED BANANA WITH HONEY**

10 €

**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 €

**POUND CAKE** A rich, finely textured yellow cake containing eggs, flour, butter, and sugar.

### **« FRENCH-TOASTED » WITH ORANGE MARMALADE AND A COCOA AND VANILLA CUSTARD**

12 €

### **GIANT CHOCOLATE ÉCLAIR**

11 €

## RED

**VIN** A beverage made of the fermented juice of any of various kinds of grapes.

		12 cl	46 cl	75 cl
<b>Touraine Gamay, La Butte, Clos du Tue Bœuf</b>	<b>2008</b>	<b>5€</b>	<b>18€</b>	<b>25€</b>
<b>Beaujolais, Yvon Métras</b>	<b>2008</b>	<b>6€</b>	<b>20€</b>	<b>30€</b>
<b>Morgon, Côte du Py, J. Foillard</b> <i>Finesse et soyeux, un rouge subtil</i>	<b>2008</b>	<b>7€</b>	<b>28€</b>	<b>40€</b>
<b>Fixin, Vieilles vignes, Domaine François de Nicolay</b>	<b>2007</b>	<b>9€</b>	<b>35€</b>	<b>50€</b>
<b>Côtes-du-Rhône, Terre d'Aigues, Domaine Richaud</b>	<b>2008</b>	<b>5€</b>	<b>18€</b>	<b>25€</b>
<b>Beaumes de Venise, Terres Jaunes, Ferme St Martin</b>	<b>2008</b>	<b>6€</b>	<b>20€</b>	<b>30€</b>
<b>Crozes-Hermitage, Dard et Ribo</b>	<b>2008</b>	<b>9€</b>	<b>35€</b>	<b>50€</b>
<b>Bandol, Château Sainte Anne</b>	<b>2007</b>	<b>9€</b>	<b>35€</b>	<b>50€</b>
<b>Faugères, Clos Fantine, Andrieu</b>	<b>2004</b>	<b>5€</b>	<b>18€</b>	<b>25€</b>
<b>Madiran, Montus, Alain Brumont</b>	<b>2004</b>	<b>8€</b>	<b>32€</b>	<b>45€</b>
<b>Côte de Bourg, Cuvée Montignac</b>	<b>2006</b>	<b>5€</b>	<b>18€</b>	<b>25€</b>
<b>Médoc, Château le Privera</b>	<b>2007</b>	<b>6€</b>	<b>20€</b>	<b>30€</b>
<b>Saint Émilion Grand cru, Château de Fonbel</b>	<b>2006</b>	<b>11€</b>	<b>40€</b>	<b>60€</b>
<b>Tandem, Syrah du Maroc, Alain Graillet</b>	<b>2007</b>	<b>7€</b>	<b>24€</b>	<b>35€</b>
<b>Serena, Clos Ouvert, Puro Vino de Secano, Chili</b>	<b>2008</b>	<b>7€</b>	<b>24€</b>	<b>35€</b>

## OTHER RED

75 cl

<b>Moulis, Chasse Spleen, Cru Bourgeois Exceptionnel</b>	<b>2006</b>	<b>70€</b>
<b>Pessac-Léognan, Larrivet Haut Brion</b>	<b>2003</b>	<b>70€</b>
<b>Saint-Estèphe, Haut Marbuzet, Cru Bourgeois Exceptionnel</b>	<b>2002</b>	<b>90€</b>
<b>Margaux, Brane Cantenac, 2<sup>ème</sup> Cru Classé</b>	<b>2004</b>	<b>90€</b>
<b>Saint Julien, Branaire Ducru, 4<sup>ème</sup> Cru Classé</b>	<b>2006</b>	<b>90€</b>
<b>Gevrey Chambertin 1<sup>er</sup> Cru, Les Fontenys, Jane et Sylvain</b>	<b>2004</b>	<b>90€</b>

## ROSE

A light pink wine made from purple grapes, with the skins being removed from the juice during fermentation as soon as the desired color has been attained..

		12 cl	46 cl	75 cl
<b>Cheverny, Domaine du Moulin, Villemade, Loire <i>Fraîcheur, fruit et simplicité</i></b>	<b>2008</b>	<b>4€</b>	<b>16€</b>	<b>20€</b>
<b>Côteaux d'Aix en Provence, Château bas</b>	<b>2008</b>	<b>5€</b>	<b>18€</b>	<b>25€</b>
<b>Bandol, Château Sainte Anne</b>	<b>2008</b>	<b>8€</b>	<b>32€</b>	<b>45€</b>

## WHITE

Pale yellowish wine made from white grapes or red grapes with skins removed before fermentation

		12 cl	46 cl	75 cl
<b>Tourraine, Le P'tit blanc du Tue-Boeuf</b>	<b>2009</b>	<b>4€</b>	<b>16€</b>	<b>20€</b>
<b>Côteaux du Layon, Baumard (moelleux)</b>	<b>2007</b>	<b>7€</b>	<b>28€</b>	<b>40€</b>
<b>Chablis, Louis Père et Fils</b>	<b>2008</b>	<b>7€</b>	<b>28€</b>	<b>40€</b>
<b>Chablis 1<sup>er</sup> Cru, Les Vaillons, Domaine Laroche</b>	<b>2005</b>	<b>11€</b>	<b>40€</b>	<b>60€</b>
<b>Savigny-lès-Beaune 1<sup>er</sup> cru, Domaine François De Nicolay</b>	<b>2004</b>	<b>11€</b>	<b>40€</b>	<b>60€</b>
<b>Alsace Saveurs printanières, A. et C. Binner</b>	<b>2007</b>	<b>5€</b>	<b>18€</b>	<b>25€</b>

## CHAMPAGNES & BUBLES

		12 cl	75 cl
<b>Sydre Brut, Eric Bordelet</b>		<b>5€</b>	<b>20€</b>
<b>Touraine pétillant naturel, S. Mandart</b> <i>Le Chenin dans toute sa fraîcheur</i>		<b>5€</b>	
<b>Champagne Demoiselle Brut de Chez Vranken</b>		<b>10€</b>	<b>65€</b>
<b>Champagne Demoiselle Rosé de Chez Vranken</b>			<b>80€</b>
<b>Champagne Pommery Brut Royal</b>			<b>75€</b>
<b>Champagne Dom Pérignon</b>	<b>2000</b>		<b>210€</b>
<b>Cristal Roederer</b>	<b>2002</b>		<b>210€</b>
<b>Armand de Brignac</b>			<b>450€</b>

## BRANDY

	4 cl
<b>Cognac Hennessy, VSOP</b>	<b>12€</b>
<b>Cognac Hennessy, X0</b>	<b>29€</b>
<b>Cognac Godet Antartica, Folle Blanche (Shot glacé)</b>	<b>12€</b>
<b>Calvados du Pays d'Auge, Domaine Dupont</b>	<b>11€</b>
<b>Calvados du Pays d'Auge, Domaine Dupont 15 ans</b>	<b>20€</b>
<b>Armagnac Château du Tariquet, VSOP 7 ans</b>	<b>12€</b>
<b>Armagnac Château du Tariquet, Folle Blanche 1990</b>	<b>21€</b>
<b>Eaux de Vie Domaine Brana, poire william, vieille prune, framboise</b>	<b>12€</b>

## OTHER DRINKS

<b>ESPRESSO</b>	<b>3,50€</b>
<b>LATTE, CAPPUCCINO...</b>	<b>4€</b>
<b>TEA</b>	<b>4€</b>
<b>COCKTAILS</b>	<b>11€</b>
<b>FRUIT JUICES / SODA</b>	<b>5€</b>
<b>BEER PERONI (33 cl)</b>	<b>5€</b>
<b>BEER PILSNER URQUELL (33 cl)</b>	<b>5€</b>
<b>BEER ERDINGER (WHITE) (33 cl)</b>	<b>6€</b>
<b>EVIAN / BADOIT (75 cl)</b>	<b>5€</b>
<b>CHATELDON (75 cl)</b>	<b>7€</b>

Net price in euros, service (15%) and tax included.  
This menu has been designed by lck&kar; October 2008.

**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.