

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 1. a snail is a small animal with a long, soft body, no legs, and a spiral-shaped shell. Snails move very slowly. **IN**

PERSILLADE, POTATO FOAM, GRILLED VENTRÈCHE (PORK BELLY)

21 €

“OEUFS PARFAIT” n.m 1. Edible product of the laying of certain birds, fish, etc.: duck eggs, lumpfish eggs, chicken eggs. 2. Candy, confectionery in the shape of an egg: chocolate eggs. 3. Wooden object shaped like an egg that is inserted into a sock to stretch it for darning.

HAZELNUT CONDIMENT, LEMONGRASS EMULSION

12 €

MACKEREL n.m. 1. Fish (scombrid) from temperate seas, with a blue-green back marked with stripes, living in large schools, and subject to significant fishing. **“À LA FLAMME”, SMOKED PONZU VINAIGRETTE, RED ONION PICKLES, AND CROUTONS**

14 €

SEA BASS any of various American coastal percoid fishes of the genus *Centropomus* and related genera, such as *C. striatus* (black sea bass), having an elongated body with a long spiny dorsal fin almost divided into two: family Serranidae.

CEVICHE, TIGER'S MILK, RASPBERRIES, AND RED CURRANT

17 €

WHITE ASPARAGUS n.f. 1. Perennial cultivated plant (liliaceous), of the genus *asparagus*, whose young shoots are eaten, cooked. 2. Edible shoots of this plant. **MOUSSELINE WITH CHIVES AND MISO**

19 €

FOIE GRAS is a food made from the livers of geese that were specially fed so that their livers became very large. **SAUTÉED IN VEGETABLE BROTH, MUSTARD GREENS, AND PEAS**

21 €

CHARCUTERIE n.m 1. Product made from cooked or raw and salted pork meat, such as ham, sausage, black pudding, etc.: A plate of charcuterie. 2. The profession of a pork butcher. 3. The pork butcher's shop.

18€

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 1. another name for the European sole see also sole³ 2. a food fish found in the East Pacific *Microstomus pacificus* family Pleuronectidae. **MEUNIÈRE, PILAF RICE**
58 €

POLLACK n.m. A marine fish (member of the cod family) from the Atlantic coasts. **CUCUMBER, CLAMS, AND A HAZELNUT MARINIÈRE SAUCE**
29 €

OCTOPUS An octopus is a soft sea creature with eight long arms called tentacles which it uses to catch food. Octopus is this creature eaten as food. **SPINACH SPROUTS, SOYBEAN SPROUTS, AND PEANUT PRALINE**
34 €

FARM CHICKEN Chickens are birds which are kept on a farm for their eggs and for their meat. **SUPREME, EGGPLANT TANDOORI**
28 €

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**
26 €

BEEF 1. Refers to a bovine, particularly a castrated bull, primarily raised for meat production. 2. In a maritime context, the term can refer to a pair of boats that pull a single trawl, generally pelagic. **WAGYU, HEART OF RUMP STEAK, FRIES, SALADS, PEPPER SAUCE**
38 €

VEGAN adj., n. Pertaining to veganism; a follower of veganism. A dietary mode consisting exclusively of plant-based foods, excluding all animal products (meat, butter, milk, eggs, etc.).

«**BLANQUETTE VÉGÉTALE**» n.m.

1. Stew of white meat cooked in a white stock, coated with a velouté sauce thickened with cream and egg.

3. Product from the last part of the distillation in a still. **SEASONAL VEGETABLES,**

BAY LEAF EMULSION.

23 €

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.

STIR FRY ZUCCHINI, FRENCH FRIES, RICE PILAF, 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, RASPBERRY.**

12 €

CHEESECAKE n.m. 1. (English-American term) Cake made from sweetened cream cheese, crumbled dry biscuits, eggs, and sour cream. Gariguettes strawberries. **GARIGUETTE STRAWBERRIES**

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 €

STRAWBERRY MELBA 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.

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

12 €

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.