

“Everything is carefully Homemade”

**DERRIERE** 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.**

**TO SHARE** n.f. I.1. To divide a dish into portions to enjoy together — perfect for passing around the table or starting the meal with others.

**BURRATA** n.f. A soft, stretched-curd cheese similar to mozzarella, with a creamy center — originally from Puglia, Italy. **TOMATO MARMALADE, BASIL**  
16 €

**BRIE** n.m.Soft-ripened cheese with a bloomy rind. **FROM MEAUX, GREEN SHISO**  
14 €

**SQUID** n.m. 1. Edible cephalopod, also known as calamari. 2. Marine mollusk with triangular fins, related to the cuttlefish. Served with black garlic. **AND BLACK GARLIC**  
17 €

**HAM** n.f. 1. 1. Pork leg or shoulder, cured or cooked for preservation. Country ham, ham slices. 2. Informal: thigh. **BELLOTA HAM AND DRY-CURED SAUSAGE**  
18 €

**COLD STARTERS** n.f. I.1 Dish served between appetizers and the main course.

**MACKEREL RILLETTES** n.f. Charcuterie made of shredded meat (mainly pork) cooked in fat. **ENDIVES, CELERY ROOT, AND WHITE CABBAGE**  
19 €

**SARDINES** n.f. 1. Small fish, commonly found in the Mediterranean and Atlantic. 2. Informal: camping tent stake. With Padrón peppers. **PADRÓN PEPPERS**  
13 €

**COUNTRY STYLE PATÉ** n.f. 1. Rustic French preparation of coarsely chopped pork and other meats, seasoned and cooked in a terrine. **FROM GARCÍA AND DUCK RILLETTE**  
15 €

**CAULIFLOWER PICKLES** n.m. Small vegetables marinated in flavored vinegar, served as a condiment. With Paris bouton. **CHAMPIGNONS DE PARIS BOUTON**  
10 €

**LOBSTER SALAD** n.m. 1. A dish of raw garden herb leaves dressed with oil, vinegar, and salt. 2. Cultivated plants used for salad (lettuce, batavia, escarole, chicory). 3. Informal: a mixed mess. **CORIANDER AND GRAPEFRUIT**  
35 €

**ÎLE FLOTTANTE** n. m. 1. 1. Dessert made of whipped egg whites floating on custard, 2. Hard, rounded body produced by female birds containing the embryo and nutrients, 3. First cell of a sexually reproducing organism, formed by the fusion of two reproductive cell nuclei.  
13 €

**MACARONADE** n.m. 1. Mixture of almond powder, sugar, and egg whites (inspired by macaron dough). **WITH GRAPEFRUIT**  
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.

**ICE CREAM** 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. **AND 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 €

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

**PENNE** n.f. 1. Hollow, ridged Italian pasta cut at an angle, 2. Large feather from the wings or tail of birds, 3. Compound leaf with leaflets arranged on either side of a central stem. **ALLA NORMA** 22 €

**LANGOUSTINES** n.m. 1. Langoustine or large fried shrimp, battered and fried, 2. Variety of fried langoustines, 3. Large shrimp cooked or uncooked, prepared like Italian fried scampi. **IN TEMPURA, SALSA VERDE** 33 €

**RAY** n.f .1. Cartilaginous fish with a flattened diamond-shaped body and delicate flesh, 2. Parting line between hair where the scalp is visible, 3. Straight line, thin long stripe on something. **BROWNED BUTTER, CAPERS, LEMON, BROCCOLI CREAM SLICED BY HAND** 29 €

**VEAL ESCALOPE** n.f. 1. Thin slice (of white meat or fish), 2. Thin slice of meat (usually white meat: veal or poultry) or fish fillet, grilled or pan-cooked **ROCKET, SUN-DRIED TOMATO, AND PARMESAN SHAVINGS** 34 €

**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.

**GRATINÉS** n.m. 1. Cooked au gratin (topped with cheese or breadcrunbs and browned), 2. (Fam.) Remarkable for its excess or eccentricity. **SWEET ONIONS FROM CÈVENNES, SALERS CHEESE SHAVINGS** 15 €

**CARROTS** n.m. Root vegetable with a sweet, edible root. **18-MONTH COMTÉ CHEESE AND HERB SALAD** 12 €

**GUACAMOLE** n.m. Preparation made from mashed avocado, tomato, onion, spices, and chili (Mexican cuisine). **COD PETALS POACHED IN OLIVE OIL AND LEMON GRANITA** 18 €

**BEEF TENDERLOIN CENTER** n.m. 1. Central organ of the circulatory system (higher animals), 2. Cut of meat, tender fleshy part along the backbone (of some animals). **TATAKI SAUCE** 43 €

**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** 21 €

**ROASTED FENNEL** n.m. 1. Herbaceous plant with an anise flavor, cultivated as a vegetable or aromatic herb. **SERVED WITH TURMERIC AND SPINACH SHOOTS** 13 €

**SNAILS** n.m. terrestrial gastropod mollusk with a rounded spiral shell. **SERVED WITH RED ONIONS AND EGGPLANT MELBA TOAST** 21 €

**GREEN LENTIL SOUP** n.f. 1. 1. Thickened broth or soup. 2. A one-dish meal, often a thick soup. 3. Old term: slice of bread soaked in broth. **FROM PUY, MONTBÉLIARD SAUSAGE, AND POACHED EGG** 15 €

**HOT STARTERS** n.f. 1,1 Dish served between appetizers and the main course.

**LEEKS** n.m. Plant related to garlic with a small bulb, cultivated for its edible stalk. 2. Informal: to wait. **RAZOR CLAM VINAIGRETTE AND AGED SOY SAUCE** 18 €

**SIDES ORDER** n.m. Action of escorting someone during their movements; work of the escort. Something that serves to accompany a dish or meal.

**BOULANGÈRES POTATOES** n.f. 1. . Edible tuber, 2. The plant cultivated for its tubers, 3. Potatoes peeled, washed, sliced into rounds no thicker than 3 mm, then braised in the oven in a buttered dish with onions and covered with white stock. Some recipes add half dry white wine and half white stock. **9 €**

**WILD MUSHROOMS** n.m. 1. Leafless plant, generally consisting of a stem topped by a cap, with many edible or poisonous species, 2. Anything shaped like a capped mushroom, 3. Class of organisms including mushrooms, molds, yeasts, and parasites of plants, animals, or humans. **9 €**

**MASHED POTATOES** n.f. 1. Cooked and mashed vegetables, 2. Mixture of cooked, mashed potatoes that may be combined with butter, milk, cream, or water, or served plain. **WITH SEMI-SALTED BUTTER** 9 €

**BASMATI RICE** n.m. 1. Cereal grain (grass family) native to the Far East, rich in starch, 2. Grain of this plant prepared for consumption, 3. Long-grain rice originating from India and Pakistan, cultivated for centuries especially in Punjab. **9 €**

**PARFAIT** n.m. 1. 1. Frozen cream dessert, 2. The highest or best on the value scale; nothing better can be imagined, 3. Exactly corresponds to (what the name designates). **LEMON ICE CREAM** 13 €

**SEASONAL FRUIT TART** n.f. 1. Pastry made of a dough base with a border and filled (with jam, fruit, cream), 2. (Fam.) Ugly; silly and ridiculous, not very sharp, 3. Blow or slap.

**SEASONAL FRUITS** n.f. 1. Mix of fruits used for salad (mainly lettuces, batavias, escaroles, or juice), 2. Confused mixture, 3. Cultivated plant cut into small pieces or small fruits with added syrup

**CHOCOLATE TARTE** n.f. 1. 1. Pastry made of a dough base with a border and filling (jam, fruit, cream), 2. (Fam.) Ugly; silly and ridiculous, not very sharp, 3. Blow or slap.

**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

**SEASONAL SALAD** n.f. 1. 1. Dish made of raw garden herb leaves, seasoned with oil, vinegar, and salt, 2. Cultivated plants used for salad (mainly lettuces, batavias, escaroles, chicories), 3. (Fam.) Confused mixture. **7 €**

**POMMES ALUMETTES** n.f. 1. Edible tuber, 2. The plant cultivated for its tubers, 3. Piece of potato (in stick shape or various forms), fried in oil and eaten hot. **9 €**

**AGED CHEESES FROM THE ALEXANDRE FARM** 21 €

**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 (jam, fruit, cream), 2. (Fam.) Ugly; silly and ridiculous, not very sharp, 3. Blow or slap.

**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 (jam, fruit, cream), 2. (Fam.) Ugly; silly and ridiculous, not very sharp, 3. Blow or slap.

**SEASONAL FRUITS** n.f. 1. Mix of fruits used for salad (mainly lettuces, batavias, escaroles, or juice), 2. Confused mixture, 3. Cultivated plant cut into small pieces or small fruits with added syrup

**SEASONAL FRUIT TART** n.f. 1. Pastry made of a dough base with a border and filled (with jam, fruit, cream), 2. (Fam.) Ugly; silly and ridiculous, not very sharp, 3. Blow or slap.

**PARFAIT** n.m. 1. 1. Frozen cream dessert, 2. The highest or best on the value scale; nothing better can be imagined, 3. Exactly corresponds to (what the name designates). **LEMON ICE CREAM** 13 €

**CHOCOLATE TARTE** n.f. 1. 1. Pastry made of a dough base with a border and filling (jam, fruit, cream), 2. (Fam.) Ugly; silly and ridiculous, not very sharp, 3. Blow or slap.

**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