

*Mark Sweetman and his team are glad to welcome you
at the
Bistrot Gourmand*



Some of our Local Partners

Cu Glacier de Plombières (Recette historique de la Glace Plombières)

Les escargots de « Croque Nature la Fermette aux Escargots » à Romont

« Les Plantules » micro-pousses des Vosges

Maison Lecomte Blaise

(Crème de Mirabelle, Birsapin, Birmirabelle, Birmyrtille, eaux de Vie)

Le Safran de Plombières (Mr Thierry)

Les Bières de la Brass'Potes à Bruyères

Les Bières « La Razette » à Xertigny

Les Chèvres Frais de Mr Pothier (St Baslemont)

Maison Beldicot (Fromager, marché couvert Epinal)

La Pisciculture du « Frais Baril » Xertigny

Réseau « Esprit Vosges » :

Ail des Ours, Reine des Prés limonade artisanale à la Myrtille

Bière Locale « Vosgatt » Blanche ou Noire, Noël

Le Petit Epeautre, Lentilles et Pois Chiches du Gaec « Les Co'pains »

La Confiserie de Hautes Vosges

Le Miel d'Epinal et les petits fruits Bio (Damien Balland à Uriménil)

Lunchtime from Tuesday till Friday only

(Not on Bank Holidays)

Dish of the day : 13.00 euros

The « Bistrot » Menu at 19.50 euros

coffee OR Tea included

Dish of the day

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Cheese

OR

Dessert of the day

Menu of the day at 24.00 euros

Starter of The day

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Dish of the day

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Cheese or Dessert of the day

Degustation Menu on request (6 dishes)

85 euros

(135 euros with a glass of champagne and 4 glasses of wine from our selection)

(served for the whole table)

Last order for this menu : 13h00 Lunch time, 20H30 diner time

Homemade STARTERS

Duck Foie Gras Terrine with Local Rhum from St-Eloi
And Vanilla from Madagascar
Served with Artisanal Bread with Cranberries and roasted pumpkin seeds
Homemade Pickles

26.00 Euros

Semi-cooked Veal Nut like a Carpaccio with Hazelnuts,
Homemade Smoked Duck Filet, Burrata Veil

23.00 euros

Fresh local trout marinated in Citrus Fruit
Smoked white Cheese

Served with toasts of Corn Bread

21.00 euros

Seasonal Salad with Green salad, Cherry Tomatoes,
Baby Potatoes, Black Forest Ham, Foie Gras shavings,
Local Organic Tomme, and Bread Croutons with Parsley

Small Salad (starter only) : 17.00 Euros

Big Salad : 22.00 euros

Stir Fried Scallops with Black and White Sesame seeds
On a bed of smoked eggplant Caviar

25.00 Euros

Fish and Meat

Crancini of Tuna Fish and local smoked Trout, like a Tataki
with Black sesame Seeds

Tandoori Shrimps and Wok Vegetables

22.00 euros

Arctic Char Fish gently cooked with Stir Fried Scallops and Dublin bay Prawns

Carrot MousseLine with Passion Fruit and Lemon Pearls

34.00 euros

Scallops, Veal Sweetbreads and Panfried Foie Gras

MousseLine of Mushrooms, Fine Potato Puree with browned Butter

38.00 Euros

Crusty Angus Beef with Morel Mushrooms and panfried Duck Foie Gras

Homemade Chips

35.00 euros

Cannelloni of Duck with Morels

Smoked eggplant Caviar and Vegetables

23.00 Euros

Tartare of Angus Beef (250 grs)

served with Homemade Chips and Green Salad

24.00 euros

NEW: Tartare of Angus Beef (250 grs) Thai Style

(Ginger, Soja, Black sesame seeds, Lime and Coriander)

served with Homemade Chips and Green Salad

24.00 euros

Cheeses

Selection of Four French cheeses served with a green salad

9.00 euros

Local Cheese with Black Truffle, served with a green salad

12.00 euros

Sweets

The Raspberry Cube

(Madeleine with Tonka Bean, Raspberry Heart, lychee Icecream)

14.00 Euros

« Gourmet » Coffee or Tea

13.00 euros

Choux Profiteroles,

(Vanilla Icecream Homemade vanilla Whipped Cream and homemade Hot Chocolate Sauce)

13.50 euros

Carachoc

(Chocolate Mousse, Cocoa Streusel and Biscuit, Creamy Caramel)

13.50 euros

Vosgian Financial Cake

(Fir Bud Financial, Mousse and stewed apricots, Fir Bud Icecream)

14.00 euros

Knickerbocker Glory

(Yogourt Icecream, blueberry Sorbet, Blueberry coulis , Homemade Whipped Cream and honeycombs)

12.50 euros

*The Real Plombiere Icecream, locally made in Plombières *****

(Tutti Frutti in Kirsh)

2 scoops : 11.00 euros 3 scoops : 14.00 euros

Children's menu

13.00 euros

Up to 12 year's old

Arancini of Tuna Fish and local smoked Trout,

OR

Cannelloni of shredded Duck

OR

Slice of Slow cooked Beef

Served with vegetables, potatoes or homemade chips

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Icecream

OR

Homemade Profiteroles

*(one or two choux, filled with Vanilla Icecream,
hot chocolate Sauce and Homemade Whipped Cream*

Specials

Big Salad with Scallops, Veal Sweetbreads, Asparagus
Panfried Foie Gras And Shrimps

35.00 euros

Breaded Milanaise Veal Escalope
Potatoes and Seasonal Vegetables OR Homemade Chips
25.00 euros nature 29.00 euros with Morel Mushrooms

Fish Sauerkraut with Artic Char, Local Homemade Trout Filet
Scallops and Schrimps
32.00 euros

Plate with Terrine of Foie Gras with Rhum and Vanilla,
Pan Fried Foie Gras,
Smoked Duck Filet, Cannelloni of schreddee duck,
Bread with pumpkin seed and cranberries
38.00 euros

Black Angus Rumsteak (250 grs)
Grilled : 26.00 euros
With Morels : 30.00 euros
*Served with homemade Chips, or Assortment of Vegetables,
or potatoes and vegetables*

Black Angus Beef Burger
(slow cooking low temperature)
Comté Cheese 18 months matured, iceberg, Homemade Chips, mushrooms)
Normal size :19.00 euros XL : 27.00 euros

Menu at 39 Euros

*Fresh local trout marinated in Citrus Fruit
Smoked white Cheese
Served with toasts of Corn Bread*

OR

Seasonal Salad with Green salad, Cherry Tomatoes,
Baby Potatoes, Black Forest Ham,
Local Organic Tomme, and Bread Croutons with Parsley

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Cannelloni of Duck with Shiitakes
Seasonal Vegetables

OR

Crancini of Tuna Fish and local smoked Trout, like a Tataki
with Black sesame Seeds
Seasonal Vegetables

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Selection of Three French cheeses
served with a green Salad

OR

Carachoc

(Chocolate Mousse, Cocoa Streusel and Biscuit, Creamy Caramel)

OR

Knickerbocker Glory

(Yogourt Icecream, blueberry Sorbet, Blueberry coulis , Homemade Whipped Cream and honeycombs)

« Chapter Menu »

59 euros with cheese

55 euros without cheese

Semi-cooked Veal Nut like a Carpaccio with Hazelnuts,
Homemade Smoked Duck Filet, Burrata Veil

OR

Duck Foie Gras Terrine with Local Rhum from St-Eloi

And Vanilla from Madagascar
Served with Artisanal Bread with Cranberries and roasted pumpkin seeds

Homemade Pickles

(Suppl 5.00 euros)

OR

Stir Fried Scallops with Balck and White Sesame seeds

On a bed of smoked eggplant Caviar

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Snacked Custy Angus Beef

Served with Potatoes and seasonal Vegetables

Suppl 7.00 euros with Morel Mushrooms

OR

Artic Char Fish gently cooked and Schrimps

With Timut Pepper

Served with Potatoes and seasonal Vegetables

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Selection of Three French cheeses served with a green Salad

OR

Local Cheese with Black Truffle, served with a green salad

served with a green Salad

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Choice of Dessert on the Card

Vegetarian Menu

36 Euros

*Tataki of Sweet Potatoe
With Black Sesame Seeds and Soja
Burrata Veil*

*Nice smoked Sand Carrot
In a crust of Almonds
Passion Fruit Mousse
Textured Carrots*

*The Rapsberry Cube
(Madeleine with Tonka Bean, Rapsberry Heart, lychee Icecream)*