

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



*Some of our Local Partners*

*Qu Glaciers 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 Baslemon)*

*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)

84 euros

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

(served for the whole table)

## Homemade STARTERS

Duck Foie Gras Terrine with Red Wine  
(Côte de Joul Saroppe)

Served with Artisanal Bread with Cranberries and roasted pumpkin seeds  
Homemade Pickles

25.00 Euros

Yorkshire Pudding with Comté Cheese, stuffed with Local Snails  
In Parsley Sauce, Hazelnut pieces

23.00 euros

Fresh local trout marinated in Gin Tonic with Passion Fruit  
Served with toasts of Wholemeal Bread

21.00 euros

The « perfectly cooked Egg with Creamy local Mushroom Velouté  
Coffee flavour crumble and Chip of Black Forest Ham

19.00 euros

The Cappuccino of Mussels with Local Saffron,  
Pan fried Scallops and Shrimps

25.00 Euros

*Fish and Meat*

Cannelloni of Cod, Prawns and Local smoked Trout

Tandoori Shrimps

Creamy smoked Jerusalem Artichoke

Lemon Pearls

**22.00 euros**

Trilogy of Cod Back, Scallops and Dublin Bay Prawns

Butternut Puree with Vanilla

**34.00 euros**

Scallops, Veal Sweetbreads and Panfried Foie Gras

Mousseline of Mushrooms,

Fine Potato Puree with smoked Butter

**38.00 Euros**

Crusty Angus Beef with Morel Mushrooms

Panfried Duck Foie Gras

Homemade Chips

**35.00 euros**

Farm Chicken Ballotine stuffed with Shiitake Mushrooms

Mushroom Sauce

Grated Potato donut and Vegetables

**23.00 Euros**

Tartare of Angus Beef (250 grs)

served with Homemade Chips and Green Salad

**24.00 euros**

### **Cheeses**

Selection of Four French cheeses served with a green Salad

**9.00 euros**

The warm Crusty of Local Mountain cheese, Truffle flavoured Honey

*served with a green Salad*

**12.00 euros**

## **Sweets**

*The Citrus Freshness*

*(Confit of Citrus Fruits, Pink Grapefruit Sorbet, Lime Mousse, meringue)*

**An alternative glutenfree available on request**

**13.00 Euros**

*« Gourmet » Coffee or Tea*

**12.50 euros**

*Choux Profiteroles, Vanilla Icecream*

*Homemade vanilla Whipped Cream and homemade Hot Chocolate Sauce*

**13.00 euros**

*Exotic Finger*

*(Exotic fruit shortbread cookie, Mango Confit , Passion Fruit Cream*

**13.00 euros**

*Warm chocolate Soufflé (Vietnamese chocolate 73%)*

*Served with Icecream*

**18.00 euros**

*French Toasted style Ginger Bread, Salty caramel*

*Fir Bud Flavour Sorbet*

**12.50 euros**

*The Real Plombier 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

Cannelloni of Cod, prawns and Smoked local Trout

OR

Chicken with Mushroom sauce

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,

Panfried Foie Gras And Schrimps

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 Cod, Local Homemade Trout Filet

Scallops and Schrimps

30.00 euros

Plate with Terrine of Foie Gras, Pan Fried Foie Gras,

Smoked Duck Filet, Fresh Duck Filet,

Bread with pumpkin seed and cranberries

**38.00 euros**

Black Angus Rumsteak (250 grs)

Grilled : 26.00 euros

With Morels : 30 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 : 18.00 euros

XL : 26.00 euros

*Menu at 38 Euros*

*Fresh local trout marinated in Gin Tonic*

with Passion Fruit  
Served with toasts of Wholemeal Bread

OR

The «perfectly » cooked Egg with Creamy local Mushroom Velouté,  
Coffee flavour crumble and Chip of Black Forest Ham

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Farm Chicken Ballotine stuffed with Shiitake Mushrooms  
Mushroom Sauce  
Potatoes and Vegetables

OR

Cannelloni of Cod, Prawns and Local smoked Trout  
Tandoori Shrimps  
Potatoes and Vegetables

\* \* \* \* \*

Selection of Three French cheeses  
served with a green Salad

OR

Exotic Finger  
(Exotic fruit shortbread cookie, Mango Confit , Passion Fruit Cream)

OR

Icecream with Homemade Whipped cream, Coulis and Honeycombs  
(Ask us for the flavours of the moment)

## « Chapter Menu »

58 euros with cheese

54 euros without cheese

Yorkshire Pudding with Comté Cheese, stuffed with Local Snails



*In Parsley Sauce, Hazelnut pieces*

OR

*Duck Foie Gras Terrine with black Truffle*

*Artisanal Bread with Cranberries and roasted pumpkin seeds*

*Truffle flavoured Gel, Homemade Pickles*

(Suppl 10.00 euros)

OR

*The Cappuccino of Mussels with Local Saffron*

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*Crusty Angus Beef jaws with Morel Mushrooms*

*Potatoes and seasonal Vegetables*

Suppl 7.00 euros with Morel Mushrooms

OR

*Duet of Cod Back and Scallops*

*With Passion Fruit, Lemon Pearls*

*Potatoes and seasonal Vegetables*

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*Selection of Three French cheeses served with a green Salad*

OR

*The warm Crusty of Local Mountain cheese, Truffle flavoured Honey  
served with a green Salad*

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*Choice of Dessert on the Card*

*(Warm Soufflé : extra-charge 4.00 euros )*

(To choose at the beginning of the meal)

***Vegetarian Menu***

***36 Euros***

Tataki of pumpkin  
With Black Sesame seeds and Soja  
Passion Fruit Veil

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Cannelloni of Cepes and Shiitakes  
Morel Mushrooms Crumble  
Creamy Smoked Jerusalem Artichoke

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French Toasted style Ginger Bread,  
Salty caramel  
Fir Bud Flavour Sorbet