

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



Some of our Local Partners

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

*Les escargots de « Croque Nature la Fermelle 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 Thiery)

Les Bières de la Brass'Pôles à Brumyères

Les Bières « La Razelle » 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 « Vosgpatt » 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 Toul Laroppe)

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 Schrimps

Potatoes and Vegetables

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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

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

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

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