

CHEZ ELLES

BISTROQUET

Brioche canapé, Anchovy, butter & lemon zest (1,2,4)	2.5 /unit
Toasted Bread, Cardamom butter* (1,2)	5
Deviled Eggs, Tarragon mayonnaise* (2,3)	8
Chicken Liver Paté, confit pear & ginger – homemade Brioche (1)	11
Beetroot salad, stracciatella cheese, cashew nuts (2,9)	11
French onion Soup, granitaded comté cheese (1,2)	12
Snails in parsley & garlic butter – bread (1,2,10)	13
Scallops, serrano ham, spinach velouté (2,11)	15
Truffled cheese Soufflé* (1,2,3)	13
Steak Tartare (3,10,11)	13
Frog Legs (1,2)	14
Mussels in creamy marinières sauce, frites (2,10,12)	25
Chicken cordon bleu, creamy blue cheese sauce, salad (1,2,3)	25
Onglet steak, Peppercorn or Shallot sauce, frites & salad (2,10)	28
Duck leg confit, coco beans & lard d'alsace (2)	28
Steak Tartare, frites & salad (3,10,11)	26
Seabass fillet, blood orange & honey reduction, fennel (2,4)	26
Vol-au-vent, confit aubergine, peppers, tomato, shallot, black olive & parsley oil* (1,2,3)	25
Crème Brûlée Vanille & Pistaschio* (1,2,3,9)	10
Dark Chocolate Mousse, olive Oil - sea Salt* (2,3)	9
Crêpe Suzette, flambée au Cointreau, Chantilly* (1,2,3)	12

Please let us know if you have any allergies / 1-Gluten 2-Dairy 3-Egg 4-Fish 5-Crustaceans 6-Soy 7-Celery 8-Peanuts 9-Nuts 10-Sulphites 11-Mustard 12-Molluscs 13-Lupin 14-Sesame / Vegetarian* . Vegan VG UK/EU

An optional 12.5% service charge is shared equally among our staff.

COCKTAILS 12

(please ask for classics)

S u z e t t e

Gin, elderflower. Suze. Chartreuse, lemon

B o u l e v a r d i e r

Rye whisky, campari, sweet vermouth

N a k e d & F a m o u s

Mezcal, aperol, genepy, lime

W h i s k y / A m a r e t t o S o u r

Bourbon / Amaretto, lemon, egg white

H u g o S p r i t z

Saint germain, procecco, lime

P a l o m a

Tequila, grapefruit, Lime, soda

C o s m o p o l i t a n

Wodka, triple sec, cranberry, lime

BEER / CIDER 5.5

1936 Swiss Lager – 4.7 %

Leffe Blonde – 6.6 %

Hitachino Nest White Ale – 5.5 %

Corona – 4.5 %

1936 Swiss Lager – 0.0 %

Cidre Breton – 5.5 %

Picon Bière (bitter orange + lager) – 6 %

SOFT 5

Coca cola \ Coca zero

Orangina

Ice Tea Peach \ Grape & Apricot Soda

Ginger Beer \ Ginger Ale

Juices (Orange . Apple . Cranberry . Grapefruit)

Sirap à l'eau (Mint . Lemon . Blackberry . Grenadine . Orgeat)

HAPPY CHEZ ELLES 5.30 – 7

Happy Ricard 5

Happy Cocktail 8

Happy Cheese + 50cl wine 20

Happy Bistro + 50cl wine 20

Happy Snails + 2gls Riesling 20

APERITIF 8

Kir cassis - Kir peach

Kir royal 10

Campari soda

Martini Bianco / Rosso

Jamerson

Suze cassis

Ricard

DIGESTIF 9

Armagnac

Calvados

Cognac

Chartreuse verte / jaune

Poire williams

Baileys

Amaretto

Get 27

Desserts Wine 9

Muscat

Pineau des charentes

Porto

Sauterne 12

