BEAUCOUR À LA FOLIE

LUNCH MENU
FRESH, SEASONAL PRODUCE

NOVEMBER
7 DAYS · BRUNCH · KARAOKE

STARTERS

TRUFFLED BURRATA FROM PUGLIA 9
Vinaigrette, salad

RÖSTI & SALMON GRAVLAX 9
Potato rösti, tzatziki, rocket, onions

CRISPY EGG, MUSHROOM CREAM 6

PUMPKIN VELOUTÉ 7
Toasted seeds, a touch of crème fraîche

ROASTED CAULIFLOWER, LEMON & ZAATAR 7
Greek yoghurt & lemon sauce, zaatar, toasted almonds

PÂTÉ EN CROÛTE 8
Quince paste, gherkins

BOARDS

SHAVED PATA NEGRA 17
Jamón ibérico cebo campo Guijuelo · 32 months

LOMO IBÉRICO 13
Cebo campo Guijuelo · 24 months

SHAVED JAMÓN SERRANO 13
24 months

SHEEP'S CHEESE WITH SUMMER TRUFFLE 12
Zamorano

SHEEP'S CHEESE 10
Zamorano

100% Iberian pigs, raised free-range.
Straight from the producer: Casa Pascual · Guijuelo, Spain

EVERY WEEKDAY LUNCHTIME
DAILY SPECIAL
A different dish every lunchtime

MONDAY	SAUSAGE & MASH
TUESDAY	TARTIFLETTE
WEDNESDAY	STIR-FRIED NOODLES WITH PRAWNS
THURSDAY	BEEF BOURGUIGNON
FRIDAY	FISH & CHIPS

MAINS

MEAT

CONFIT PORK BELLY * 21
Mash, meat jus, wholegrain mustard

RUMP OF BEEF 33
Normande breed 300 g · pepper sauce, fries, salad

HANGER STEAK TATAKI * 22
Crying tiger sauce, fries, salad

DUCK CONFIT 22
South-West duck, sweet potato mash, spiced honey

BAVETTE (FLANK STEAK) * 21
Shallot sauce, fries, salad

CHICKEN TAGINE, SEMOLINA * 21
Chicken thighs, vegetables, spiced semolina

FISH & OCTOPUS

CATCH OF THE DAY * 23
Carrot & citrus sauce, roasted vegetables (beetroot, celery, carrots)

SALMON TARTARE * 23
Thai style, avocado, mango, fries, salad

OCTOPUS, SATAY SAUCE 26
Roasted peanut crumble / curry, roasted vegetables

SALADS

CAESAR SALAD * 19
Romaine, Caesar dressing, katsu fried chicken, egg, cherry tomatoes, parmesan, toasted panko

VEGGIE

VEGGIE TAGINE 19
Vegetables, spiced semolina

MUSHROOM RISOTTO, CRISPY EGG 20

BIG RIB OF BEEF
TO SHARE
1.2 – 1.3 KG · AGED · NORMANDE BREED
3 sides & 3 sauces: fries, vegetables, salad
90 €

BURGERS

CHICKEN BURGER 20
Crispy katsu chicken, cheddar

VEGGIE BURGER 20
Green Hook veggie patty, cheddar, guacamole

EXTRA SIDES *Fries, roasted vegetables, salad, sweet potato fries, mash* **6 €**

ORIGIN OF MEATS *Chicken France · Pork France & Spain · Veal France · Beef (rib steak, fillet, onglet, flank) France · Duck France*
★ *Dish available for groups of more than 10*

DESSERTS

TIRAMISU 9
Mascarpone, coffee, cocoa

CHEESECAKE 6.5
Red berry coulis

LEMON MERINGUE TART 7

CHOCOLATE MOUSSE 5

CAFÉ GOURMAND (COFFEE & MINI DESSERTS) 10

THÉ GOURMAND (TEA & MINI DESSERTS) 10

NOVEMBER NIGHTS

THURSDAY & SATURDAY NIGHTS
VINYL DJ SETS · FUNK, DISCO

EVERY DAY
10 PRIVATE KARAOKE ROOMS

EVERY MATCH, LIVE
THE BOWLER · 13 RUE D'ARTOIS (5 MIN AWAY)

PART OF THE FAMILY
SCHOOLYARD
DU MONDE. DU CŒUR. DU BRUIT.

OUR MAIN SUPPLIERS
Gérard for fish & shellfish · René, our butcher · Pascual for cured meats · Rodolphe for vegetables · Christophe for dairy & eggs

ALSO FIND US AT
Hortense · 5 rue Paul Cézanne, Paris 8
The Bowler · 13 rue d'Artois, Paris 8
Pompon · 34 rue de Verdun, Suresnes
Chouchou · 11 av. de la Paix, Asnières
WWW.SCHOOLYARD.FR/BEAUCOURALAFOLIE

ALLERGENS
Scan for the 14 allergens in every dish
PRICES INCL. VAT · SERVICE INCLUDED





ON EST DANS
LE COUP DE FOUDRE
PERMANENT.





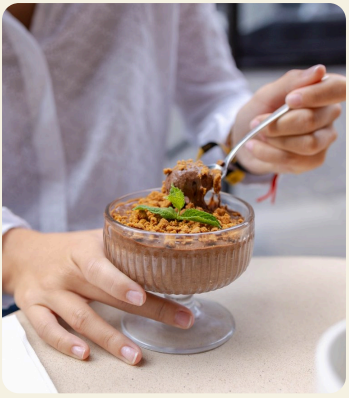












ON VEUT DU MONDE
AU COMPTOIR

