



KITCHEN&BAR
COURTYARD PARIS GARE DE LYON
209-211 RUE DE BERCY 75012 PARIS
TEL : 01 80 20 63 03

OUR WINTER MENU

STARTERS

Original Recipe of Chef Mélissa Ravel :

Cream of Beer Romaine Endive Soup,
Pan Fried Foie Gras, Honey Candied Endive Marmalade 14€

Original Recipe of Sous Chef Alex :

Razor Clams and Sea Almonds, Vanilla Oil and Espelette Pepper 12€

Organic Egg Cocotte

with Chorizo Cular and Ossau-Iraty 11€

Red Onions Tarte Tatin,
Isigny Lemon Cream, Hazelnuts 10€

SIGNATURE DISHES

The Specialty of Chef Mélissa Ravel :

Seared Octopus, Pan-Fried Alsatian Spaetzle,
Corn Salad Coulis, Grapefruit and Avocado 26€

The Specialty of Sous Chef Alex :

Lamb Mouse Confit with Honey and Raz El Hanout, Roasted Vegetables of Yesteryear,
Reduced Juice 24€

SEASONAL DISHES

Marinated Veal Quasi with Pink Garlic Cooked for 12 Hours, Glazed
Carrots, Yellow Carrot Mousseline, Sweet and Sour Orange Sauce 23€

Fillet of Sea Bass, Beans and Blood Orange,
White Butter with Verbena 24€

Roasted Pumpkin, Pumpkin Cream, Herb Oil, Grilled Halloumi and
Truffle Chips 21€

DESERTS

AOP Cheese Plate, Nuts and Mesclun 9€

Citrus Fruit Carpaccio, Basil Infused Syrup, Extra Virgin Olive Oil 9€

Pink Milk Rice and Lychees 10€

Profiteroles, Almond Milk Ice Cream, Chocolate and Espelette Pepper 12€

TO SHARE

STREET FOOD

Club Sandwich chicken or salmon, romaine salad,
mayonnaise, hard-boiled egg, tomatoes, bacon, fries 17€

Caesar salad chicken or salmon, romaine salad,
cherry tomato, egg, Caesar sauce, crouton 16€

Beef burger, lettuce, bacon, onion compote, tomato,
cheddar cheese, honey and mustard sauce 18€

AOP Cheese Board (Camembert, Saint Nectaire,
Ossau-Iraty, Rocamadour, Fourme d'Ambert) 18€

AOP Charcuterie Board (Raw Bayonne Ham, Rillettes,
Cular, White Ham, Dried Magret) 18€

AOP Mixed Board
(Camembert, Saint Nectaire, Fourme d'Ambert, White
Ham, Bayonne, Cular) 18€

Roasted Raw Milk Camembert, Cashew Nuts,
Maple Syrup 16€