



# Bistrot 51

## Paris

Moxy Paris Val D' Europe

Bistrot 51

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**M E N U**

**EN**

# STARTERS

**The Truffle Croque-Monsieur** ..... 10 €

Truffle ham, comté cheese, focaccia

**The “Perfect” Egg** ..... 9 €

Antipasti, black olive oil, garlic

**The Burrata** ..... 10 €

Tomato carpaccio, tomato water, purple basil

**The Radish Carpaccio (v)** ..... 8 €

Wasabi, yuzu, watermelon

**The Foie-Gras** ..... 14 €

Half cooked, mirabelle plum pickles, mirabelle plum chutney, brioche

**Salmon & Goat Cheese Cannelloni** ..... 11 €

Ratatouille, salty pancake

# SALADS

**The Italian Salad** ..... 16 €

Parma ham, antipasti, parmigiano, caper, pepper, pesto, focaccia

**The Bistrot 51 Caesar Salad** ..... 16 €

Fried egg, fried chicken, parmigiano, cherry tomatoes, croutons, red onion pickles, Caesar sauce

**The Hot Goat Cheese Salad** ..... 16 €

Salad, apple and honey confit, spring onions, dried fruits mendiant

# MAIN COURSES

**The Duck Filet** ..... 26 €

Sweet potato puree, roasted peach, duck sauce infused with rosemary.

**The Rib Steak** ..... 32 €

Chimichurri bearnaise sauce, fries and onion rings

**The Pluma Iberica** ..... 28 €

Croquetas de chorizo, cebollas, salsa barbacoa.

**The Beef Tartare** ..... 18 €

French, Thai or Italian style, served with fries.

**The Salmon** ..... 26 €

Teriyaki sauce, Asian style seasonal vegetable

**The Angler fish** ..... 30 €

Eggplant, yuzu, crunchy vegetable sauce

**The Sea Bream Tartare** ..... 18 €

Mango, coriander, lime, trapper salt, coconut milk

**The Sweet Potato Steak (v)** ..... 18 €

Eggplant, burned lemon seasoning.

**The Burger 51** ..... 20 €

Beef, cheddar, lettuce, red onion, honey and balsamic

**The Vegan Burger 51 (v)** ..... 18 €

Fried avocado, guacamole, vegetables, fries

**The Linguine** ..... 18 €

King prawn, parmigiano

# DESSERTS

<b>Cheeses plate</b> .....	12 €
<b>The Chocolate Crème Brulée</b> .....	10 €
Tonka, crunchy chocolate tile	
<b>The Famous Ile Flottante</b> .....	10 €
<b>The Frozen Macaron</b> .....	10 €
Lemon cream, lime sorbet, strawberries	
<b>The Pistachio and Raspberry Pie</b> .....	10 €
<b>The Exotic Fruits Carpaccio (v)</b> .....	10 €
<b>The Millionaire Shortbread</b> .....	10 €
Yogurt ice-cream, à caramelized Hazelnut	
<b>Sundae of the moment</b> .....	8 €
<b>The Gourmand Café</b> .....	12 €
<b>The Gourmand Bubbles</b> .....	15 €

# KIDS MENU

10,50 €

Beef Steak / Salmon

(fries / pasta or vegetables)

or

Pasta with tomato sauce with parmesan shavings

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2 ice - cream scoops

Vanilla, Strawberry, Chocolate, Salted Caramel, Lime, Lemon, Candy floss

or

Brownie & custard cream

# LUNCH MENU

(Outside the menu - See the chalk board for the specials)

Starter + Main Course or Main Course + Dessert: 23 €

Starter + Main Course + Dessert: 29 €

# DRINKS MENU

## APERITIVES & DIGESTIVES

APEROL	6€
BAILEYS	8€
MALIBU	8€
COINTREAU	7€
MARTINI BIANCO, ROSSO	6€
PORTO BLANC, ROUGE	6€
GET 27, GET 31	8€
LIMONCELLO	6€
AMARETTO	6€
JAGERMEISTER	7€
SAINT GERMAIN	7€
CAMPARI	6€
RICARD	6€
SUZE	6€
LILLET	6€
PIMM'S	6€

## DRAUGHT BEER (25 cl/ 50 cl)

AFFLIGEM BLONDE	4.5€ / 8€
LAGUNITAS IPA	5€ / 9€

## SOFT DRINKS ..... 5€

PEPSI MAX, PEPSI, ICE TEA  
7UP, 7UP FREE, ORANGINA  
SCHWEPPEES, SCHWEPPEES HIBISCUS, GINGER  
BEER  
RED BULL, RED BULL SUGAR FREE

## WATER

EVIAN 50 CL.....3€ / EVIAN 100 CL.....6€  
BADOIT 50 CL.....3€ / BADOIT 100 CL.....6€

## JUICE 25 cl..... 5€

TOMATO, APRICOT, PINEAPPLE, ORANGE,  
GRAPEFRUIT, APPLE

## BOTTLED BEER

GALLIA WEISS & VERSA	6€
DESPERADOS ORIGINAL	6€
DESPERADOS VIRGIN 0°	6€

## Champagnes, Mousseux & Kir

Champagne Pommery Brut	Coupe 14€/ 37,5cl -38€ / 75cl - 75€
Prosecco DOC Martini	Coupe 9€/ 75cl - 35€
Kir (Aligoté)	9€
Kir Royal	14€

## HOT BEVERAGES

EXPRESSO, DECA, CAFE LUNGO, LATTE	3.5€
CAPPUCCINO	5€
TEA	4€
HOT CHOCOLATE	6€
FLAVORED COFFEE (VANILLE, CAMEL, NOISETTE, CHOCOLAT COOKIE)	6€
IRISH COFFEE	8€

# SPIRITS

## WHISKY

<i>CHIVAS REGAL 18 ANS 40°</i>	25€
<i>TALISKER PORT RUIGHE 45.8°</i>	18€
<i>NIKKA FROM THE BARELL 51.4°</i>	15€
<i>CARDHU 12 ANS SINGLEMALT 40°</i>	15€
<i>JACK DANIEL'S HONEY 35°</i>	12€
<i>GLENLIVET FOUNDERS RESERVE 40°</i>	10€
<i>JACK DANIEL'S 40°</i>	10€
<i>BALLANTINE'S 40°</i>	9€
<i>IRISH WHISKEY JAMESON 40°</i>	8.5€
<i>BOURBON FOUR ROSES 40°</i>	8.5€

## RUM

<i>ZACAPA XO 40°</i>	35€
<i>BACARDI RESERVA OCHO 40°</i>	13€
<i>DIPLOMATICO RESERVA EXCLUSIVA 40.7°</i>	9€
<i>DON PAPA BAROKO 40°</i>	9€
<i>BACARDI CARTA ORO 37.5°</i>	7.5€
<i>BACARDI CARTA BLANCA 37.5°</i>	7.5€
<i>CAPTAIN MORGAN 35°</i>	6.5€

## GIN

<i>GENEROUS. 44°</i>	13€
<i>MONSIEUR GIN 40°</i>	13€
<i>THE BOTANIST ISLAY DRY 46°</i>	13€
<i>HENDRICK'S 41.4°</i>	13€
<i>BEEFEATER 24 45°</i>	13€
<i>PLYMOUTH 41.2°</i>	13€
<i>CITADELLE 44°</i>	13€
<i>BOMBAY SAPPHIRE 40°</i>	12€
<i>BEEFEATER DRY 41.4°</i>	12€
<i>GORDON'S LONDON 37.5°</i>	7€

## VODKA

<i>GREY GOOSE ORIGINAL 40°</i>	13€
<i>ABSOLUT ELYX 42.3°</i>	13€
<i>MADAME VODKA 40°</i>	9€
<i>ABSOLUT BLUE 40°</i>	8€
<i>ZUBROWSKA BISON GRASS 37.5°</i>	6€
<i>SMIRNOFF 21 RED 37.5°</i>	6€

## TEQUILA

<i>PATRON XO CAFE 40°</i>	9€
<i>REPOSADO JOSE CUERVO ESP 38°</i>	7€

## COGNAC

<i>COGNAC MARTELL XO 40°.</i>	45€
<i>COGNAC MARTELL VSOP ETUI 40°</i>	15€
<i>COGNAC LE PALIN VS 40.4°</i>	5€

## LIQUOR

<i>EDV DE PRUNE DE SOUILLAC LOUIS ROQUE 42°</i>	9€
<i>EDV DE POIRE WILLIAM LORRANCY 45°.</i>	8€

Supplement Soft Drink – 3€



# COCKTAILS (ALL 10 €)

(\* NON ALCOHOL version 7 €)

HAPPY HOUR (from 4:00 PM to 6:30 PM) -2€

**SPRITZ ( Aperol, Campari, Saint Germain  
or Limoncello)** Prosecco, Badoit

## LILLET Blanc Tonic

lillet blanc , peach syrup and schweppes tonic

## LILLET Rosé et Tonic

lillet rosé, grapefruit syrup and schweppes tonic

## MOJITO \* (Strawberry, Raspberry, Mango, passion fruit, peach )

Rum, brown sugar, lime, mint, Sparkling Water

## PIÑA COLADA\*

Rum, pineapple juice, coconut cream

## STRAWBERRY ink \*

Rum, cranberry , strawberry, lime juice

## T-PASSION \*

Rum, Vanilla syrup, passion fruit , lemon juice, pineapple juice

## ROSE RUBIS \*

Rum, grapefruit juice, raspberry cream

## GINGER RHUM \*

Rum, Barley syrup, lemon juice, ginger juice, mango

## EXPRESSO MARTINI

Vodka, Kahlua, espresso, sugar

## COSMOPOLITAN

Vodka, Triple sec, cranberry juice, lemon juice

## MOSCOW MULE

Vodka, lemon juice, ginger, ginger beer, sugar

## LaROUFFI \*

Vodka, apple juice, peach cream, caramel and raspberry syrup

## TOM COLLINS

Gin, lemon juice, sugar cane syrup, lemonade

## MOXY HONEY

Jack Daniel's honey, cranberry juice, lemon juice

## TEQUILA MAS

Tequila, triple sec, passion fruit coulis, orange juice

## CAIPIRINHA (7 €)

Cachaça, sugar cane, lime

# WINE MENU

## Wine by the glass

### White

**AOC Gewürztraminer** 7 €  
*Signature Wolfberger – Variety : 100% Gewürztraminer*

**AOC Chablis** 9 €  
*La Chablisienne – Variety : 100% Chardonnay*

### Rosé

**AOP Saint Mont « Océanide »** 6 €  
*Varieties : Tannat & Cabernet Sauvignon*

### Red

**AOC Brouilly** 7 €  
*La chapelle de Venenge - Variety : Gamay*

**AOP Vacqueyras** 9 €  
*Domaine Miramont - Varieties : Grenache noir, Syrah & Mourvèdre*

## Rosé Wines

**AOP Saint Mont « Océanide »** 20 €  
*Varieties : Tannat & Cabernet Sauvignon*

**AOC M de Minuty** 75cl 45€ / 150cl 85€  
*Varieties : Cinsault, Syrah & Grenache*

# White Wines

## South West

**AOP Saint Mont – Le Faîte** ..... 55 €

*Domaine « Plaimont » – Variety : Gros Manseng, Petit Courbu & Petit Manseng*

## Loire Valley

**Pouilly-Fumé** 37,5cl - 20€ / 75cl - 40 €

*Domaine « Les fines Caillottes » - Variety : 100% Sauvignon Blanc*

## Languedoc – Roussillon

**AOP Art de Vivre** 30 €

*Variety : 100% Clairette du Languedoc*

## Alsatia

**AOC Gewürztraminer** 30 €

*Signature Wolfberger – Variety : 100% Gewürztraminer*

**AOC Pinot Gris** 35 €

*Signature Wolfberger – Variety : 100% Pinot Gris*

## Bourgogne

**AOC Bourgogne Aligoté** 28 €

*André Ducal – Variety : Aligoté*

**AOC Chablis** 38 €

*La Chablisienne – Variety : 100% Chardonnay*

**AOC Mersault « Les Clous »** 125 €

*Bouchard Père et Fils – Variety : 100% Chardonnay*

## Rhône Valley

**AOC Crozes-Hermitage « La Matinière »** 40 €

*Domaine Ferraton Père et Fils - Variety : 100% Marsanne*

# Red Wines

## *Bordeaux*

**AOC Graves « Château des Gravières » 37,5cl - 15€ / 75cl - 30 €**

*Varieties : Merlot & Cabernet Franc*

**AOC St Emilion Grand Cru 45 €**

*Château Fourney – Varieties : Merlot, Cabernet Franc & Cabernet Sauvignon*

**AOC Pomerol « Esprit de Clocher » 85 €**

*Varieties : Merlot & Cabernet Franc*

## *South West*

**AOP Saint Mont – Le Faîte 55 €**

*Domaine « Plaimont » – Varieties : Tannat, Cabernet Sauvignon & Pinenc*

## *Loire Valley*

**AOC St Nicolas de Bourgueil 35 €**

*« Les Aisselières » - Varieties : Cabernet Franc*

## *Beaujolais*

**AOC Saint Amour 35 €**

*Domaine des Billards - Variety : Gamay*

**AOC Brouilly 35 €**

*La chapelle de Venenge - Variety : Gamay*

## *Languedoc – Roussillon*

**AOP Art de Vivre 30 €**

*Varieties : Syrah, Grenache & Mourvèdre*

**AOC Pic Saint Loup 40 €**

*Les Déesses Muettes - Varieties : Syrah & Grenache*

## Rhône Valley

**AOP Vacqueyras**

**38 €**

*Domaine Miramont - Varieties : Black Grenache – Syrah – Mourvèdre*

**AOP Gigondas**

**48 €**

*Domaine Saint Damien – Varieties : Grenache, Mourvèdre & Syrah*

**AOC Châteauneuf du Pape**

**100 €**

*Domaine Clos de L'Oratoire des Papes - Varieties : Grenache– Syrah – Mourvèdre - Cinsault*

## Alsatia

**AOC Pinot Noir**

**60 €**

*La Louve by Wolfberger – Variety : 100% Pinot Noir*

## Bourgogne

**AOC Nuit Saint Georges**

**120 €**

*House of Bouchard Père et Fils – Variety : 100% Pinot Noir*

**AOC Gevrey Chambertin**

**135 €**

*House of Bouchard Père et Fils – Variety : 100% Pinot Noir*

**AOC Pommard**

**160 €**

*House of Bouchard Père et Fils – Variety : 100% Pinot Noir*

## White foreign wines

### Italy

**DOP Trebbiano d'Abruzzo Bio**

**30 €**

*Variety : 100% Trebbiano D'Abruzzo*

## Red foreign wines

### Italy

**DOP Montepulciano d'Abruzzo Bio** 30 €

*Variety : 100% Montepulciano*

### Australia

**Shiraz 'Speak No Evil »**

**30 €**