



Bistrot 51

Paris

MENU

Moxy Paris Val d'Europe
2 av de l'Europe, 77144 Montévrain
+33 1 88 83 10 99

DINER MENU

Menu Découverte

Starter + Main Course or Main Course + Dessert **29€**

Menu Premium

Starter + Main Course + Dessert **34€**

Glass of wine, soft or beer (25cl) + 5€

Starters

Crab cake (*served warm*)
Creamy red lentils with coconut milk, carrot tempura
Snails and parsley butter x6 (*x12 + 4€*)
Nordic salad, declination of salmon
Terrine of braised beef and vegetables, ravigote sauce (*served cold*)
Florentine egg

Main Courses

Beef steak, smashed potatoes and pepper sauce
Fusilli, butternut cream and salted pistachio (*Burrata Supplement + 4€*)
Fish of the day, autumn vegetables with parsley and red wine butter sauce
Beef tartar (*raw or pan-fried*), fries and salad
Burger 51, fries, salad (*Double burger +7€*)
Declination of mushrooms, whole grain mustard and mashed potatoes

Desserts

Chocolate royal and custard sauce
Mont-Blanc choux filled with chestnut cream, served with chocolate sauce
Coffee crème brûlée
Caramelized apple Charlotte, Bulgarian ice cream
Fruits salad and coconut tile
Cheese plate

***“Please order your dessert before 9 PM, to ensure a best quality of service.
Thank you for your understanding”***

For your health, eat a balanced diet

APPETIZERS

Trio of Dips **8€**

Assortment of dips served with focaccia

Charcuterie Board **10€**

Terrine of the moment, rosette, coppa and country ham

Hot Board **9€**

Teriyaki style chicken , mini smoked salmon croque-monsieur, fried mushrooms and tartar sauce

STARTERS

Foie-Gras **16€**

Half-cooked duck foie-gras with coarse salt, figs and red wine chutney, smoked duck breast, country bread with dried fruits

Crab Dumpling **12€**

Crab dumpling with vegetables, thai lemongrass broth and coconut milk

Green Cabbage **10€**

Green cabbage stuffed with “Asian-style forestière”, Brussels sprouts, mushrooms consommé

Please inform our staff of any allergies or intolerances before ordering

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MAIN COURSES

Chief's Offal Meat 30€

Veal kidneys and sweetbreads casserole, madeira sauce, candied little potatoes

Beef Rossini 32€

Rossini-style beef fillet, sweet potatoes mousseline and chips, Périgueux sauce

Turbot 26€

Turbot fillet, french-style peas and bacon, red wine sauce and an onctuose peas purée

Spelt Risotto 22€

Spelt with black garlic, chanterelles mushrooms, parsley and peas juice, parsley tile

Double Burger 51 27€

Double cheeseburger, salad, tomato, pickle, onions served with fries and salad, BBQ sauce

Sides (+5€) : fries, mashed sweet potatoes, candied little potatoes, mashed peas

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DESSERTS

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Cheese Plate 8€

Black Sesame Choux Pastry 10€

Choux pastry with black sesame praline cream and black craquelin, yuzu and ginger condiment

Autumn Tartlet 10€

Apple and cinnamon butternut tartlet with caramelized chanterelles mushrooms, walnuts streusel

Frozen Parfait 10€

Honey frozen parfait, gingerbread cream, chocolate crumble, pear and gingerbread chutney, chocolate tile

Mini Dessert Selection with Coffee 12€

Assortment of mini desserts and coffee

Mini Dessert Selection with Sparkling Wine 15€

Assortment of mini desserts served with a glass of Prosecco

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KID MENU

14€

Syrup of your choice

Strawberry, raspberry, lemon, grenadine, mint

Cordon Bleu

Served with fries or pasta

or

Salmon

Served with tomato sauce pasta

2 Scoops of Ice cream

or

Chocolate Lava Cake

LUNCH MENU

(Outside the menu - See the chalkboard for the specials)

“Bouillon” Menu 20€

Starter + Main Course + Hot drink and mignardises

Starter + Main Course or Main Course + Dessert ... 24€

Starter + Main Course + Dessert 29€

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