



Bistrot 51

Paris

MENU

Moxy Paris Val D'Europe
+33 1 73 08 98 65
2 Av. de l'Europe, 77144 Montévrain, France

STARTERS

The Foie-Gras Duo 16€

Balotinne of semi-cooked foie-gras and foie-gras poelée, apple and grape chutney, choco-balsamic

"Perfect" Egg 8€

Egg, full-bodied mushroom juice, pan-fried porto bello, slices of fresh truffle, hazelnut emulsion and roasted hazelnuts

The Brioche Sausage 10€

"Maison Brosset" sausage with pistachio, onion compote with porto sauce

Arpinambour 9€

Cream of Jerusalem artichoke soup with truffle and Jerusalem artichoke poelée

The Onion 10€

Onion soup, onion compote, soubise sauce, comté cheese tile, toasted farmhouse bread

Trout Gravlax 12€

Gravlax of trout with herbs, Blinis of coral lentils, creamy horseradish, trout

MAIN COURSES

The Cockerel 22€

1/2 grilled cockerel with fries, salad and devil's sauce

The Butcher's Piece 26€

300g Matured simmental sirloin with fries, salad and sauce of the moment

Lamb Shank (Available only the week-end)..... 32€

Lamb shank in puff pastry shell, coconut bean purée, lamb jus

Veal Liver 22€

Veal liver Lyonnaise style, Xerès vinegar, veal jus, shallots, tomatoes and mashed potatoes

The Salmon 25€

Papillote of salmon in banana leaf, wild rice and lemongrass sauce

The Sea Bass..... 32€

Sea Bass steak, pan-fried vegetables, iodised hollandaise sauce

The Monkfish 28€

Monkfish tail with smoked bacon, butternut purée and snacked butternut, pork jus

Mafaldines with truffles..... 18€

Mafaldines, cream of truffle and pecorino cheese

Burger 51 20€

140g beef steak, cheddar cheese, onion compote, tomatoes, lettuce, gherkins, smoked paprika cocktail sauce

(Double Steak : +7€)

Burger Caroline 25€

Tender shedded base cote beef steak confite, foie-gras poelée, smoked cheddar, barbecue sauce

The Vegan Bao 20€

bao bread, panko tofu steak, apple coleslaw, spice lacquer

Burgundy Celery 19€

Roast celery, bourguignon vegetables, steamed potatoes, fried celery leaves

DESSERTS

The Cheese Plate 12€

The Cappuccino Tartlet 10€

Coffee praline crisp, coffee white chocolate soft cream, coffee mascarpone

The Millefeuille 10€

Caramelised apple millefeuille, dairy caramel, vanilla light cream

Crème Brûlée Macaroon 10€

Vanilla macaroon, ganache, vanilla cream

Pistachio Coulant 10€

Chocolate coulant, pistachio insert, pistachio-infused custard

The Pear 10€

Brownie, chocolate mousse, pear insert, roasted pear, mirror icing

Carré Tonka 10€

Strudel biscuit, chocolate caramel mousse, Madagascar manjari cream, tonka custard

The Vacherin 9€

Passion - raspberry sorbet, French meringue, slivers of tender nougat

The "Givré" 9€

Mixture of frosted citrus fruits, candied oranges, orange marmelade

The Café Gourmand 12€

Assortement of mini desserts : macaroon, carré tonka, millefeuille, tartlet and vacherin

The Gourmand Bubbles 15€

Assortement of mini desserts : macaroon, carré tonka, millefeuille, tartlet and vacherin with a glass of Prosecco

KID MENU

14€

Syrup of your choice

Strawberry, raspberry, lemon, grenadine, mint

Burger

Served with fries

or

Salmon

Served with tomato sauce pasta

2 Scoops of Ice cream

Chocolate, vanilla, strawberry, salted caramel, lime, lemon and candyfloss

or

Chocolate Moelleux

LUNCH MENU

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

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

Starter + Main Course + Dessert 29€

"P'tit Bistrot" Menu 17,50€

Starter + Main Course + Hot drink

DRINKS MENU

APERITIVES AND DIGESTIFS

<i>APEROL</i>	6,5€
<i>BAILEYS</i>	8€
<i>MALIBU</i>	8€
<i>COINTREAU</i>	7€
<i>MARTINI BIANCO, ROSSO</i>	6,5€
<i>PORTO BLANC, PORTO ROUGE</i>	6,5€
<i>GET 27, GET 31</i>	8€
<i>LIMONCELLO</i>	6,5€
<i>AMARETTO</i>	6,5€
<i>JAGERMEISTER</i>	7€
<i>SAINT GERMAIN</i>	7€
<i>CAMPARI</i>	6,5€
<i>RICARD</i>	6,5€
<i>SUZE</i>	6,5€
<i>LILLET BLANC, LILLET ROSÉ</i>	6,5€
<i>PIMM'S</i>	6,5€

DRAUGHT BEER

<i>AFFLIGEM BLONDE 25CL</i>	4,5€
<i>AFFLIGEM BLONDE 50CL</i>	8€
<i>LAGUNITAS IPA 25CL</i>	5€
<i>LAGUNITAS IPA 50CL</i>	9€

CHAMPAGNE, MOUSSEUX and KIR

<i>GLASS of CHAMPAGNE</i>	<i>14CL</i>	14€
<i>GLASS of PROSECCO</i>	<i>14CL</i>	9€
<i>KIR (Aligoté)</i>		9€
<i>KIR Royal</i>		14€
<i>CHAMPAGNE EPC Blanc de Noirs</i>		70€
<i>CHAMPAGNE EPC Blanc de Blancs</i>		75€
<i>PROSECCO DOC Martini 75CL</i>		37€

SOFT DRINKS

<i>PEPSI MAX, PEPSI, Lipton ICE TEA</i>	5,5€
<i>7UP, ORANGINA, LIMONADE</i>	5,5€
<i>SCHWEPPE'S TONIC, SCHWEPPE'S HIBISCUS, GINGER BEER</i>	5,5€
<i>HOUSE MADE ICED TEA</i>	6€

JUICES

<i>TOMATO, APRICOT, PINEAPPLE, ORANGE, MANGO, GRAPEFRUIT, APPLE</i>	5€
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WATER

<i>EVIAN 50CL</i>	3€
<i>EVIAN 1L</i>	6€
<i>BADOIT 50CL</i>	3€
<i>BADOIT 1L</i>	6€
<i>BADOIT ROUGE 33CL</i>	3€

BOTTLED BEER

<i>GALLIA WEISS & VERSA</i>	<i>33CL</i>	7€
<i>DESPERADOS ORIGINAL</i>	<i>33CL</i>	7€
<i>DESPERADOS VIRGIN 0°</i>	<i>33CL</i>	5€

HOT DRINKS

<i>EXPRESSO, DECA, AMERICANO</i>	3,5€
<i>DOUBLE EXPRESSO, CAPPUCCINO, LATTE</i>	5€
<i>TEA</i>	4€
<i>HOT CHOCOLATE</i>	4€
<i>IRISH COFFEE</i>	8€

SPIRITS

WHISKY

CHIVAS REGAL 18 ANS 40°	25€
TALISKER PORT RUIGHE 45,8°	18€
NIKKA FROM THE BARELL 51,4°	15€
KNOCKANDO SEASON 12 ANS 43°	16€
JACK DANIEL'S HONEY 35°	12€
GLENLIVET FOUNDERS RESERVE 40°	10€
JACK DANIEL'S 40°	10€
BALLANTINE'S 40°	9€
IRISH WHISKEY JAMESON 40°	8,5€
BOURBON FOUR ROSES 40°	8,5€

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GENEROUS 44°	13€
MONSIEUR GIN 40°	13€
THE BOTANIST ISLAY DRY 46°	13€
HENDRICK'S 41,4°	13€
BEEFEATER 24 45°	13€
PLYMOUTH 41,2°	13€
CITADELLE 44°	13€
BOMBAY SAPPHIRE 40°	12€
BEEFEATER DRY 41,4°	12€
GORDON'S LONDON 37,5°	7,5€

COGNAC

COGNAC MARTELL VSOP 42°	15€
COGNAC LE PALIN VS 40,4°	5€

RUM

ZACAPA XO 40°	35€
BACARDI RESERVA OCHO 40°	13€
DIPLOMATICO RESERVA EXCLUSIVA 40,7°	10€
DON PAPA BAROKO 40°	10€
BACARDI CARTA ORO 37,5°	7,5€
CAPTAIN MORGAN 35°	6,5€

VODKA

GREY GOOSE ORIGINAL 40°	13€
ABSOLUT ELYX 42,3°	13€
MADAME VODKA 40°	9€
ABSOLUT BLUE 40°	8€
ZUBROWSKA BISON GRASS 37,5°	6€
SMIRNOFF 21 RED 37,5°	6€
ERISTOFF BLACK 18°	8€

TEQUILA

REPOSADO JOSE CUERVO ESP 38°	7€
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LIQUOR

EDV DE PRUNE DE SOUILLAC LOUIS ROQUE 42°	9€
EDV DE POIRE WILLIAM LORRANCY 45°	8€

CALVADOS

BUSNEL BEAUJOUR 40°	12€
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SUPPLEMENT SOFT : + 2,50€

COCKTAILS (ALL 10€)

(* NON-ALCOHOL 7€)

Our SPRITZ (ROYAL +5€)

Aperol, Campari, Saint Germain, Limoncello
With Prosecco DOC Martini, Badoit

LILLET TONIC

Grapefruit syrup, Lillet Blanc or Rosé
and tonic water

Our MOJITOS * (ROYAL +5€)

*Classic, strawberry, raspberry, peach,
mango, passion fruit*
Rhum Bacardi Oro, brown sugar, lime,
mint, sparkling water

STRAWBERRY INK *

Rhum Bacardi Oro, strawberry, lime
juice, cranberry

T-PASSION *

Rhum Bacardi Oro, vanilla syrup,
passion fruit, lemon juice, pineapple
juice

ZONE 51 *

Gin Gordon's, pineapple juice, apple juice,
apple purée, limonade

GINGER RHUM *

Rhum Bacardi Oro, barley and ginger syrup,
lemon juice, orange juice and mango purée

CAÏPIRINHA

Cachaça Ypioca, lime, sugar cane

8€

CAÏPIROSKA BLACK

Vodka Eristoff Black, lime, sugar cane

8€

Our MULES

**FRENCH, MOSCOW, LONDON, CARIBBEAN,
MEXICAN**

Your choice of alcohol (Cognac Le Palin/Vodka
Smirnoff/Gin Gordon's/Rhum bacardi
Oro/Tequila Reposado Jose Cuervo), lemon
juice, ginger syrup, ginger beer

T-51 *

House made iced tea, Gin Gordon's, passion
fruit, ginger syrup

402 *

House made iced tea, Vodka Smirnoff, white
Porto, strawberry coulis, caramel syrup

313 *

House made iced tea, rhum Bacardi Oro, peach
coulis, grapefruit syrup

FUSION MARGARITA *

Tequila Reposado Jose Cuervo, Malibu, Triple
sec Giffard, mango juice, lemon juice, agave
syrup, strawberry purée

MOXY HONEY

Jack Daniel's Honey, Amaretto Disaronno,
cranberry juice, lemon juice, raspberry purée

MANGOROSKA *

Vodka Smirnoff, mango juice, coconut cream,
strawberry syrup

COSMOPOLITAN

Vodka Smirnoff, Triple sec Giffard, cranberry
juice, lemon juice

COCKTAIL OF THE MOMENT

Ask to your waiter to taste our delicious
creations

WINE MENU

Wine by the glass

White

AOC Gewürztraminer "Signature Wolfberger" 7€

Variety : 100% Gewürztraminer

AOP Coteaux du Layon "Domaine de la Roulerie" 9€

Variety : 100% Chenin Blanc

AOC Chablis "La Chablisienne" 9€

Variety : 100% Chardonnay

Rosé

AOC M de Minuty 9€

Varieties Cinsault, Syrah, Grenache

Red

AOC Brouilly "La Chapelle de Venenge" 7€

Variety Gamay

AOP Vacqueyras "Domaine Miramont" 9€

Varieties Grenache noir, Syrah, Mourvèdre

IGP Haut-Médoc "Château du Puy Castera" 8€

Varieties Merlot, Cabernet Franc, Cabernet Sauvignon and petit Verdot

Sparkling

French Cancan - Brut Nature - Bio..... 6€

Varieties Chardonnay, Pinot Noir, Grenache Blanc

Rosés Wine

AOP Lubéron "Loulou Charmeuse" 75cl - 25€

Varieties Syrah and Grenache noir

AOC M de Minuty 75cl - 42€ / 150cl - 80€

Varieties Cinsault, Syrah, Grenache

AOC Côte de Provence "Château Sainte Marguerite" Cru classé..... 75cl - 55€

Varieties Cinsault, Grenache

White Wines

South-West

AOP Saint Mont - Le Faîte **35€**
Domaine "Plaimont" - Varieties Gros Maseng, Petit Courbu and Petit Maseng

Loire Valley

Pouilly-Fumé **37,5cl - 20€ / 75cl - 40€**
Domaine "Les fines Caillottes" - Variety 100% Sauvignon Blanc

AOP Coteaux du Layon **40€**
Domaine "Château de la Roulerie" - Variety 100% Chenin Blanc

Alsace

AOC Gewürztraminer **30€**
Signature Wolfberger - Variety 100% Gewürztraminer

Bourgogne

AOC Bourgogne Aligoté **28€**
André Ducal - Variety 100% Aligoté

AOC Chablis **38€**
La Chablisienne - Variety 100% Chardonnay

AOC Meursault "Les Clous" **125€**
Bouchard Père et Fils - Variety 100% Chardonnay

Red Wines

Bordeaux

IGP Haut-Médoc Cru Bourgeois "Château Puy Castera" 37,5cl - 20€ / 75cl - 40€

Varieties Merlot, Cabernet Franc, Cabernet Sauvignon and petit Verdot

AOC Saint Émilion Grand Cru 45€

Château Fournay - Varieties Merlot, Cabernet Franc and Cabernet Sauvignon

AOC Pomerol "Esprit de Clocher" 85€

Varieties Merlot and Cabernet Franc

South-West

AOP Saint Mont - Le Faîte.....35€

Domaine "Plaimont" - Varieties Tannat, Cabernet Sauvignon and Pinenc

Loire Valley

AOC Saint Nicolas de Bourgueil 35€

"Les Aisselières" - Variety Cabernet Franc

Beaujolais

AOC Saint Amour 35€

Domaine des Billards - Variety Gamay

AOC Brouilly 35€

"La Chapelle de Venenge" - Variety Gamay

Languedoc-Roussillon

AOC Pic Saint Loup 40€

"Les Déesses Muettes" - Varieties Syrah and Grenache

Rhône Valley

AOP Vacqueyras	38€
<i>Domaine "Miramont" - Varieties Grenache noir, Syrah and Mourvèdre</i>	
AOP Gigondas	48€
<i>Domaine "Saint Damien" - Varieties Grenache, Mourvèdre and Syrah</i>	
AOC Châteauneuf du Pape	100€
<i>Domaine "Clos de l'Oratoire des Papes" - Varieties Grenache, Syrah, Mourvèdre and Cinsault</i>	

Alsace

AOC Pinot Noir	40€
<i>La Louve by Wolfberger - Variety 100% Pinot Noir</i>	

Bourgogne

AOC Nuit Saint Georges	120€
<i>Maison Bouchard Père et Fils - Variety 100% Pinot Noir</i>	
AOC Gevrey Chambertin	135€
<i>Maison Bouchard Père et Fils - Variety 100% Pinot Noir</i>	
AOC Pommard	160€
<i>Maison Bouchard Père et Fils - Variety 100% Pinot Noir</i>	

Red Foreign Wine

Australia

Shiraz "Speak No Evil"	30€
<i>Variety 100% Syrah</i>	

Sparkling Wine

French Cancan - Brut Nature - Bio	28€
<i>Varieties Chardonnay, Pinot Noir, Grenache Blanc</i>	