



BIEN ÉLEVÉ viande de qualité
RESTAURANT

Lunch menu (weekdays only) - 24 €

Starter + Main of the day
or Main of the day + dessert
(or cheese + 2 €)

Menu Bien Élevé - 45 €

Starter + Main + Dessert
(or cheese + 2 €)

HORS D'OEUVRE

Labneh with herbs, pine nuts, caramelized onions - 9€

Shredded of chunk beef Angus, shallots in vinegar, tarragon seasoning and meat juice - 9€

Prawns in a parsley and garlic sauce flambéed with pastis, ponzu and sesame vinaigrette, bell pepper relish - 13€

Noir de Bigorre ham, aged 24 months - 17 €

STARTERS - 13 €

Angus beef tartar, free-range egg yolk, mustard pickles, fresh peas, strawberries, verbena, extra virgin olive oil

Flame-grilled seared mackerel, vegetal leche de tigre, parsnip purée, trout eggs, coriander sprout

White asparagus from the Landes, wild garlic pesto, smoked butter sabayon, Parmesan crumble, lemon condiment (+2€)

MAINS - 26 €

NOT INCL. IN LUNCH MENU

Hake fillet from Brittany, combava bisque, grilled polenta with garlic butter, black garlic condiment, mustard seed pickles

Angus beef tartar, free-range egg yolk, mustard pickles, fresh peas, strawberries, verbena, extra virgin olive oil

Meat cut of the day 'La Pièce Bien Élevée' / 1 side and 1 sauce

Vegetarian main - 23€ : Open ravioli, spinach, mushrooms, egg yolk, Comté, puffed kasha, basil, lemon, rich broth

LES TRÈS BIEN ÉLEVÉES - EXCEPTIONAL MEATS : SEE BLACKBOARD (OFF MENU)

Sides

Homemade French fries cooked in beef grease

Seasonal vegetables

Warm small potatoes with dressing, fresh herbs

Additional side. : 4€

Sauces

Pepper

Meat jus

Bearnaise

Chimichurri

CHEESE PLATE - 12 € (+ 2 € WITH MENU)

3 cheeses selection with chutney

DESSERTS - 10 €

Rice pudding with Madagascar vanilla, peanut praline, orange, crispy filo pastry

Smoked chocolate mousse, chocolate crumble, cottage cheese ice cream, *caramiel*

Raw cream marble/strawberry jam, Genoa cake, timut pepper ice cream, strawberry tartare with combawa (+2€)

ALL OF OUR PRODUCTS ARE GROWN
OR WELL BRED IN FRANCE

FERME DE CHÂTEAUNEUF, LUCO FISH, LA FERME DES PINS SYLVESTRES, COLLECTIF NOIR
DE BIGORRE, POUJAURAN, FROMAGERIE MONBLEU



@BIENELEVE_PARIS

Allergy list on demand
Prices all tax included, service included