

« Welcome »  
to the Restaurant  
La Barrière de Clichy

Cooking is a moment of sharing and passion...  
A "relaxation break" necessary for everyone's well-being!  
Good tasting to you.

Le Chef Jérôme Gutbrod

Our slogan :

Choose a job you love and you will never have to work a day in your life.

Confucius

## - Welcome to La Barrière de Clichy -

Business Menu * : 35	- Spring 2025 -	Relaxing Menu * : 44
« Starter + Main » or « Main + Dessert »	Lunch & Dinner	« Starter + Main course + Dessert »
-> in 2 services		-> in 3 services

### Starter\*

Sea bream tartare with citrus fruits - Fresh ginger, coriander and crispy tuile	16
Marinated poultry skewer with thyme and lemon - Coconut milk and curry broth	15
Spring Salad - Crunchy Vegetables and Basil Pesto with Pistachio Pieces	14

### Main course\*

Roasted cod nage - Carrot purée with ginger, candied fennel and vierge sauce	26
Slow-cooked veal blanquette - Lemon-flavored rice and spring vegetables	25
Creamy Green Vegetable Blésotto - Zucchini, Peas and Hazelnut Slivers	24

### Desserts\*

Hazelnut Praline Millefeuille - Light praline cream and salted butter caramel	14
Morello cherry clafoutis with Madagascar vanilla and violet-infused syrup	15
Pretty fruit salad with verbena and tasty fresh mango cream	16
Assortment of three mature cheeses, mesclun and homemade jam	17

## Specialties of Chef

### La Carte Starters :

Roasted lobster salad with olive oil and freshly chopped basil, daikon cress	37
Duck foie gras terrine with paprika and Cognac Delamain, some toast	36
Warm vegetable velouté, its infusion with pesto and coriander petals	22

### Signatures Dishes :

« La Barrière de Clichy » lobster infused with saffron, and fresh vegetables	48
Roasted whole lobster with basil and olive oil on a bed of vegetables and puree	53
Selected from the morning delivery of fish at the Rungis market	42
Beef tenderloin with morels, and homemade agria mashed potatoe with truffle	54
Linguine with Parmesan cheese and 15% white truffle condiment quenelle	45

### Signatures Desserts :

Gourmet coffee : Praline cream - Pretty pretty fruit salad - Light mango cream	15
Three homemade sorbets according to Chef Jérôme's mood	14
The fine apple tart "La Barrière de Clichy" (cooking: <u>30 minutes</u> )	17

- Welcome to La Barrière de Clichy -

Our Tasting Menus in 4 steps :

### Discovery Menu : 63

This tasting menu changes "every day" according to our purchases at the Rungis market.  
It can be enjoyed in 4 stages: a entree, a halfway, a main course and a dessert

### Signature Menu : 79

This "all lobster" is a wide variety of lobster offerings, that I personally am proud of as a Chef :

- Warm lobster salad with freshly chopped basil
- Lobster casserole infused with saffron "La Barrière de Clichy"
- Lobster tulip in fricassee on a bed of vegetables
- Lightness of seasonal fresh fruit and its freshly prepared sorbet

Menus Prices : Excluding drinks

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The passion for this beautiful profession is the key word that conditions our daily life.

The origin of our products is supplied directly from the Rungis market.

The « freshly homemade » also includes a professional respect for the traditions of our culinary art ...

I wish you on absolutely wonderfull moment of enjoyment and great culinary pleasures.

Le Chef Jérôme Gutbrod

@RestaurantLaBarriereDeClichy @labarriereDECLICHY [labarriereDECLICHY.com](http://labarriereDECLICHY.com)

Tél : 01 47 37 05 18 e-mail : barriereDECLICHY@gmail.com

- Lunch & dinner service from Monday to Friday -

from 11:00 a.m. to 2:00 p.m. and from 6:00 p.m. to 9:00 p.m. (last order taken in the kitchen)