

« 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 -

Open from Monday to Friday - Lunch & Evening -

Lunch : from 11 a.m. to 2 p.m. (last order)

Dinner : from 6 p.m. to 9 p.m. (last order)

## Starters :

Bar studs with saffron and Fregola Sarda pasta balls: brunettes, blondes and redheads	18
Salmon tartare with basil and lemon juice, crispy angel hair with paprika	17
Snails in casserole, without their shell and cream lightly flavored with garlic	16
Vegetarian starter : creamy onion soup, croutons and melted cheese	15
Roasted lobster salad with olive oil and freshly chopped basil, daikon cress	37
Duck foie gras in paprika-scented terrine and Delamain Cognac, some toasts	36
Pan-fried pink mushrooms from Paris with shallots and its creamy juice with Penja pepper	15

## Dishes :

Roasted scorpion fillet and its basil infusion, accompanied by mashed potatoes	26
Tender ginger chicken set up on basmati rice with coconut milk and red curry	25
The traditional beef bourguignon made by a Burgundian ;- ) on a bed of tagliatelle	24
Vegetarian plate : vegetable throw on melting rice paste marinated in soy sauce	22
The lobster casserole "La Barrière de Clichy" infused with saffron and its vegetables	48
Whole peeled lobster, roasted with basil and olive oil, vegetables and mashed potatoes	53
The fish of the day according to the daily arrival of the Rungis Market - 1st Market in the world of fresh produce	42
Beef fillet with morels, and homemade mashed potatoes agria with truffle	54
Whole veal kidney roasted on its delicate tarragon juice, and its creamy homemade puree	25
Chef's "secret cream" linguine with Delamain Cognac and white truffle condiment 15%	39

## Desserts :

Cheese: Assortment of three aged cheeses, mesclun and homemade jam	15
Totor brown tea tiramisu style, cloud of mascarpone sprinkled with powder... ;- ) of Valrhona cocoa	13
Pear conference poached with lemon accompanied by a salted butter caramel from Guérande	14
Pineapple cubes flavored with a homemade infusion of verbena and violet syrup	14
Crème brûlée with Grand Marnier Cordon Rouge and its delicious vanilla from Madagascar	15
Gourmet coffee or tea : assortment of sweets and fresh seasonal fruits	15
Three balls sorbets - Lemon - Pear - Red berries and a crunchy orange disc	14

Valid for Lunch & Evening :      Starter/Main Course or Main Course/Dessert: 35      Starter/Main/Dessert: 44

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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)

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