

« 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 & Dinner -

Lunch : from 11 a.m. & Dinner : from 6 p.m.

## Starters :

<u>From the Land</u> : Chicken cooked with lemon and basil, star anise-infused pickled vegetables	16
<u>From the Vegetables</u> : Zucchini tartare with coriander, avocado with Greek yogurt and Mizoukette sauce	15
<u>From the Sea</u> : Sea bream ceviche with citrus and yuzu extract, turmeric angel hair pasta	17
Creamy warm mushroom velouté with a drizzle of olive oil and fried onion petals	15
Duck foie gras terrine flavored with paprika and Delamain Cognac, served with toast	36
Roasted lobster salad with olive oil and freshly chopped basil, balsamic vinaigrette	37
Assortment of appetizers: Chicken slivers, zucchini tartare, and sea bream ceviche	24

## Dishes :

<u>Meat</u> : Veal steak with foie gras sauce, nutmeg fragrant dauphinoise potatoes	26
<u>Vegetable</u> : Tagliatelle with basil-infused cream, crisp vegetables and daikon cress	23
<u>Fish</u> : Salmon steak on a bed of fondant spinach, chia seeds on lemon butter	25
Beef fillet with morels, and homemade truffle-infused Agria potato purée	54
Chef's "secret cream" linguine with Delamain Cognac and 15% white truffle condiment	39
"La Barrière de Clichy" lobster casserole infused with saffron and vegetables	48
Whole shelled lobster, roasted with basil and olive oil, vegetables and purée	53
Fish of the day, depending on the daily catch from Rungis Market	42
Assorted dishes: Dauphinoise potatoes, Tagliatelle with basil and crunchy vegetables	24

## Desserts :

<u>Cheese</u> : Assortment of three mature cheeses, mixed greens, and homemade jam	15
<u>Fruits</u> : Lemon and lime cream, roasted hazelnuts, and crumble topping	14
<u>Chocolate</u> : Dark chocolate mousse, cocoa nibs, golden caramel, and filo pastry stems	16
<u>Dairy</u> : Vanilla panna cotta, red fruit coulis, and crispy lace	14
Gourmet Coffee or Tea: A few sweet treats and citrus segments with lemon juice	16
Three scoops of sorbet or ice cream, passion fruit coulis - Orange crunch disc	14
Assorted Desserts: Lemon cream, dark chocolate mousse, fresh fruit	17

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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" Menu is the House's Specialty, a variation on this noble product of the Sea, as the Chef likes to prepare :

- 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 wonderful moment of enjoyment and great culinary pleasures.

Le Chef Jérôme Gutbrod

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