

CAFÉ CAILLOU

RUE DE GRENELLE

DELICACIES MENU

STARTERS

ORGANIC HARD BOILED EGGS
homemade «mayonnaise», crispy pork

7

CURLY LETTUCE WITH BACON
roasted pig ears, « cantal » cheese cubes, croutons

8,50

COUNTRYSIDE HOMEMADE PORK « PÂTÉ »

9

ARTISANAL PORK PÂTÉ WITH HERBS

9

HOMEMADE ONION SOUP

10,50

SIX VERY BIG ARTISANAL SNAILS
from Les Escargots de Valentin

18

HOMEMADE FOIE GRAS
Sauternes wine jelly, toast

25

TARTAR* OF SEA BASS WITH MANGO
coriander, Sichuan pepper

15

FROG LEGS PAN-FRIED WITH PARSLEY

17

SMOKED SALMON
chive cream, toast

22,50

**(cold and raw)*

FRENCH FRESH OYSTERS

3, 6 or 9

GILLARDEAU SPÉCIALES N°2

14 / 27,50 / 41

FINE DE CLAIRE N°3

7 / 13,50 / 19

MAIN COURSES

HOMEMADE BOURGUIGNON BEEF STEW
old fashioned style, homemade mashed potatoes

20

HOMEMADE « BOUCHÉE À LA REINE »
*homemade veal and chicken quenelle,
seasonal mushroom, green salad*

39

FRENCH RIB-EYE BEEF STEACK 300GR, MARROW BONE
homemade béarnaise sauce, homemade french fries, green salad

36

FRENCH BEEF TARTAR* WITH GIN AKAYANE,
homemade french fries, green salad
20 / cooked 21,50 / -3 without Gin

ROASTED FRENCH FREE-RANGE CHICKEN
*with cheese, tarragon and garlic,
roasted potatoes*

20

FRENCH VEAL HEAD BREADED WITH ALMONDS
ravigote sauce, mashed parsnip, dried tomatoes and roasted salsifis

19

FRESH FILET OF SEA BASS
homemade butter sauce, homemade mashed celery

27

PASTA

HOMEMADE CANNELLONI
with mushrooms and truffle cream, green salad

17,50

FRESH SCALLOPS
flambéed with Pastis, fresh tagliatelles

26

HOMEMADE SALADS

LANDAISE

*roasted potatoes, bacon, dried tomatoes,
gésiers and poultry liver, organic poched egg, cantal cheese, croûtons*

18,50

MOZZARELLA BUFALA CAMPANA AOP
carott, roasted salsifis, beet, dried tomatoes, pesto

18,50

CÉSAR

*Caesar salad, organic poched egg, homemade marinated fried chicken,
with Panko, parmesan cheese, dried tomatoes, croûtons*

17,50

KIDS

MENU

11



MINI BURGERS
homemade french fries



HASHED BEEF STEAK
homemade french fries



WHITE HAM
pastas

FINE CHEESES

selected from
«Monts du Cantal»

SMALL	MEDIUM	LARGE
10	15	20

HOMEMADE BLEU D'AUVERGNE
CHEESE PATE

9

DELICATESSEN CELLAR

MIXED PLATE

21

HAM FROM CANTAL
matured 12 months

12

DRIED SAUSAGE

9

CHORIZO

9

RILLETES

9

DESSERTS

ARTISANAL BABA, WITH « RATAFIA CHAMPENOISE »
solera Henri Giraud, homemade sweat whipped cream

12,50

LARGE FRENCH TOAST WITH « BRIOCHE »
*homemade salted caramel or
chocolate sauce, homemade sweat whipped cream*

10

PROFITEROLES FROM « FU DE PATISSERIE »
*with vanilla ice-cream, homemade Valrhona chocolate sauce,
homemade sweat whipped cream*

12,50

HOMEMADE UPSIDE DOWN APPLE TART
homemade sweat whipped cream

12,50

PARIS-BREST FROM « FU DE PATISSERIE »
12,50

ICE-CREAMS from Isaka

1 SCOOP	2 SCOOPS	3 SCOOPS
4,50	8	11

Open from monday to saturday, from 7 am to 11 pm
Continuous service from noon to 10:30 pm
Prices in euros, taxes and service included. minimum payment by credit card 1 euro