



BABETTE

La carte

Bon appétit !



Daily menu

❖ **AVAILABLE**
from Monday to Friday ❖

With today's slate, discover succulent **seasonal dishes, homemade, generous** and **gourmet**.

100% homemade dishes created by the talented chef Nabil Naili and his team.

Lunchtime

Main	19€
Starter + Main	23€
Main + Dessert	23€
Starter + Main + Dessert	27€

Dinner

Starter + Main + Dessert	35€
--------------------------------	-----

Sharing platters

Vegetarian	€15
Mature cheeses from Frédéric Ledoux	€16
Charcuterie from Olivier Brosset	€18
Mixed (cheese & charcuterie)	€20

Children's menu

Choice of main course . à la carte dessert . Drink

For those aged up to 12 15€

Crispy chicken, home-made fries

Babette «Paris La Villette» burger, home-made fries

Fish & Chips, home-made fries

Starters



Roasted cauliflower with spices and coriander mayonnaise	8€
Parsnip cream, perfect egg, truffle oil	10€
Veal carpaccio and tuna cream	11€
Beef kefta with mint cream	9€
Creamy burrata, roasted hazelnuts and avocado	11€


Main courses


Caesar salad	21€
Romaine lettuce, chicken fillet coated with cornflakes, tomato confit, parmesan, anchovy Caesar sauce	
Babette «Paris La Villette» burger	22€
Bo&Mie brioche bun, 180g Limousin minced beef, farmhouse Saint-Nectaire cheese, home-made Béarnaise sauce, tomatoes, salad, home-made fries with spices	
Butcher's Cut	26€
Home-made fries with spices or seasonal vegetables	
Croque-Monsieur	18€
Baker sourdough bread, truffle-glazed ham from Olivier Brosset, Comté cream, mesclun salad	
Veal loin with creamy polenta and veal jus	23€
Honey and thyme lamb shank with spring vegetables	23€
Simmered coral lentils red curry and coconut milk	16€
Babette Fish & Chips	19€
Tartar sauce, home-made fries	
Fish of the day with teriyaki vegetable julienne	26€
Beef Rib to share (up to 2 people)	79€
1 kg Normande beef Home-made sauce : Béarnaise ou roquefort 1 side per person : home-made fries, home-made mash, new potatoes, green beans or green salad	


TARTE CITRON MERINGUEE

1 CRUMBLE

300 gr +  +  de Beurre

MELANGER 

300 gr d'Amande  + 300 gr 



Enfourner Puis Mixer

2 CREMEUX CITRON

Hors feu, ajouter

180 gr de Beurre 

2 gr Feuilles de gélatine 

120 gr 

150 gr de Jus de Citron 

150 gr d'œufs 



3 MERINGUE ITALIENNE

100 gr  Blancs d'œufs

200 gr de sucre + 5 cl d'eau



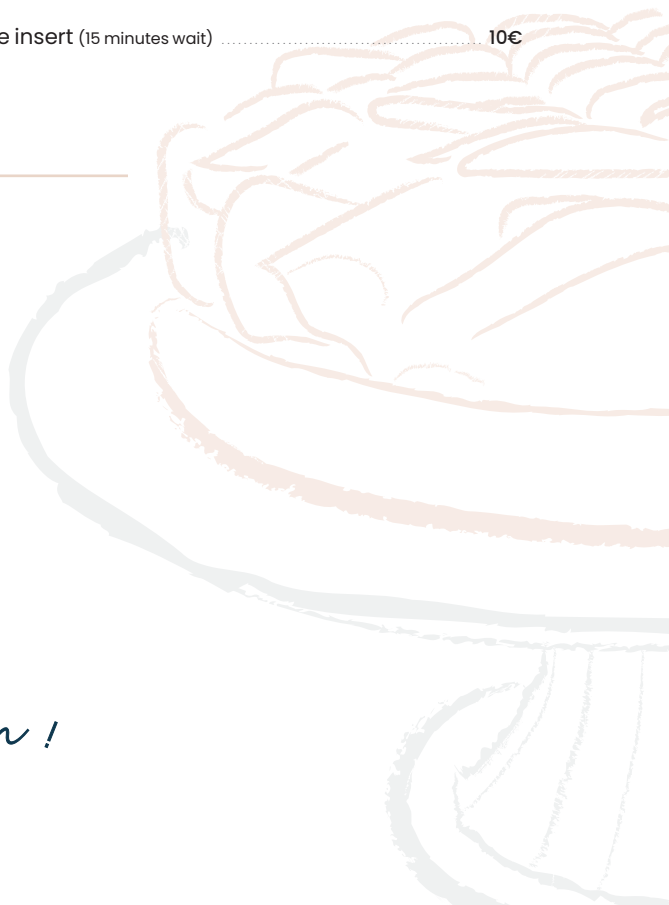
A PARTAGER 



Desserts

Selection of cheeses	9€
Vanilla crème brûlée	9€
Apple tarte tatin with whipped cream	9€
Mille-feuille of the moment	9€
Lemon meringue pie	9€
Chocolate soufflé with praline insert (15 minutes wait)	10€

See you soon !





 [babette_restaurant](https://www.instagram.com/babette_restaurant)

www.babette-restaurant.com



Alcohol abuse is dangerous for your health, consume in moderation.

All our prices are in euros, taxes and service included.

Please note that cheques are not accepted.