

MENU

STARTERS

MAYO EGG x MIMOLETTE (V)	5€	GOUGÈRES x COMTÉ (V)	7€
Boiled eggs, homemade mayonnaise, Mimolette shavings, mustard pickles		Gougères with 12-month-old Comté, Monboursin with herbs	
ROASTED BEETROOT x YOGURT (V)	8€	FRIED CHICKEN	9€
Roasted beets with cumin, garlic-lemon yogurt sauce, red onions and fennel shavings		Fried marinated chicken, garlic & herbs cream	
TOMATOES' CARPACCIO (+BURRATINA) (V)	9€ (+7€)	PÂTÉ EN CROÛTE *	11€
Basil vinaigrette, black olive tapenade		Richelieu-style pâté en croûte by Maison Bobosse	
SAINT MARCELLIN x NECTARINES (V) *	12€	SMALL SALAD (V)	4€
Crispy Saint Marcellin cheese, roasted nectarines, caramelized onions, and almonds		Mesclun and vegetable tagliatelle	

* not included in Lunch Menu Formula or add 3€

(V) : vegetarian

MAINS

TODAY'S SPECIAL	14€	LUNCH MENU (Mon - Fri / 12 am - 3pm) Starter + TS or TS + Dessert = 18€ Starter + TS + Dessert = 23€	
Lunch only, Monday-Friday Ask for the recipe of the day!			
MEGA FONDANT x COMTÉ	16€	MEGA SUMMER x COMTÉ (V)	17€
Coquillettes pasta, farmhouse cooked ham and a lot of 12-month-old Comté +1€/10g Moliterno truffles (the best 40 or 50g)		Coquillettes, bell pepper, sun-dried tomatoes, Kalamata olives, 12-month-old Comté cheese, Parmesan shavings	
CHEESAR x SALAD	18€	FETA x EGGPLANT (V)	17€
Romaine lettuce, fried chicken breast, cheesar sauce, dried tomatoes, breadcrumbs, Parmesan shavings		Roasted eggplant, bulgur, and fresh vegetables; za'atar-flavored cottage cheese and Feta cheese	
BACON BURGER x RACLETTE	19€	BEEF TARTARE x AGED GOUDA	21€
Butcher's steak, spicy mayonnaise, bacon, Raclette cheese, caramelized onions, French fries, mesclun salad		Hand-cut steak tartare, aged Gouda cheese shavings, French fries, mesclun salad	
CORDON MONBLEU D'Auvergne	22€	5 CHEESES' x CLUB (V)	23€
Chicken breast, farmhouse cooked ham, Bleu d'Auvergne & Comté cheeses, French fries, mesclun salad		5 very very melty cheeses, roasted Roseval potatoes (15' cooking time)	

Origin of meat: France

DESSERTS

ICE CREAMS & SORBETS	6€	AFFOGATO	6€
2 scoops served with homemade whipped cream - ask for today's' flavors!		1 scoop ice cream (milk cream or Roquefort cheese), homemade whipped cream, espresso	
TIRAMISU	8€	NECTARINE PAVLOVA	9€
Mascarpone mousse, homemade salted caramel, Speculoos		Homemade meringue, roasted nectarine and nectarine coulis, homemade whipped cream	
CHOCOLATE PROFITEROLE	9€		
Choux bun, milk ice cream, caramelized almonds, chocolate sauce, whipped cream			

KIDS' MENU - 14€ (until 12 years old)

Small Méga Fondant (or Chicken & French Fries) + 1 scoop of ice cream + fruit syrup water (1 glass)

SHARING IS CHEERING

FRENCH FRIES ^(V)

Fresh French Fries,
homemade spicy mayonnaise

6€

BURRATINA ^(V)

Toasted bread, Kalios olive oil,
Guérande flower of salt

7€

GOUGÈRES ^(V)

Gougères with 12-month-old
Comté, Monboursin with herbs

7€

FRIED CHICKEN

Fried marinated chicken, garlic
& herbs cream

9€

PÂTÉ-EN-CROÛTE

Pâté-en-croûte
by Maison Bobosse

11€

SAINT MARCELLIN ^(V)

Crispy Saint Marcellin, roasted
nectarines, caramelized onions

12€

WORLD CUP OF CHEESES

FOUGERUS

Cow - France
Rouzaire

6€

GOUDA DE CHÈVRE VIEUX

Goat- Netherlands
A. Van der Stock

7€

FUNKY MONK*

Cow - Belgium
Groendal de Roulers

8€

MAHON-MENORCA

Cow - Spain
Los Quesos de l'Amelie

8€

APPENZELLER

Cow - Switzerland
Fromagerie Traber

8€

LAGUIOLE

Cow - France
Coop. Jeune Montagne

8€

CORNISH YARG*

Cow - England
Lynher Dairies

11€

SERRA DA ESTRELLA

Ewe - Portugal
Soc.Agro-Pecuria Vale Seia

11€

ROGUE RIVER BLUE*

Cow - United States
Rogue Creamery

12€

BOARD Choose 5 cheeses and we'll offer you 1 surprise -  2 people

MAXI BOARD Choose 9 cheeses and we'll offer you 2 surprises -  4 people

MIXED BOARD - 39€

3 CHEESES Fougurus, Old goat Gouda and Funky Monk

3 CHARCUTERIES White ham, Smoked ham and Rosette

Raw vegetables, nuts, onion confit, pickles, butter

 Recommended for 2 people.

CHARCUTERIES

RILLETTES

Pork - Mayenne
Les Gorronnaises

6€

ROSETTE

Pork - Ardèche
Salaïson Marion

9€

WHITE HAM

Pork - Rhône
Bobosse

8€

SMOKED HAM

Pork - Haute-Savoie
Mont Charvin

9€

BRESAOLA

Beef - Italy
Levoni

11€

SAUCISSE SECHE

Pork - Aveyron
Montagne Aveyron

11€

SMALL SALAD ^(V) Mesclun salad & vegetable tagliatelle - 4€

*Pasteurized milk

SUNDAY BRUNCH

SMALL 29€/persCheese buffet
(all you can eat)

+ 1 plate

+ Filtered coffee or Tea
or Apple juice**MEDIUM 35€/pers**Cheese buffet
(all you can eat)

+ 2 plates

+ Filtered coffee or Tea
or Apple juice**LARGE 39€/pers**Cheese buffet
(all you can eat)

+ 3 plates

+ Filtered coffee or Tea
or Apple juice**ALL-YOU-CAN-EAT CHEESE BUFFET**A large (***all you can eat***) buffet of farmhouse and artisanal cheeses
selected each week by our cheesemongers.**SAVOURY & SWEET PLATES****ENGLISH MUFFIN ^(V)**Poached egg, zucchini,
Parmesan cheese**SAINT MARCELLIN ^(V)**Crispy Saint Marcellin cheese,
roasted nectarines, caramelized
onions, honey, toasted almonds**TOMATO CARPACCIO ^(V)**

Basil vinaigrette

CHEESAR SALADRomaine lettuce,
fried chicken, cheesar sauce,
Parmesan**SCRAMBLED EGGS**

Bacon

FRENCH FRIES ^(V)Monboursin cheese
with herbs**PROFITEROLE**Chou bun, milk ice cream, almonds,
Chantilly, chocolate sauce**NECTARINE PAVLOVA**Meringue, nectarines,
nectarine coulis, Chantilly**GRANOLA**Yogurt with homemade
salted caramel**KIDS' MENU - 14€** (until 12 years old)

Chicken & French Fries + 1 scoop of ice cream + fruit syrup water (1 glass)

CHARCUTERIES**RILLETTES**

Pork - Mayenne - Les Gorronnaises

6€

ROSETTE

Pork - Ardèche - Salaisons Marion

9€

COOKED HAM

Pork - Rhône - Bobosse

8€

SMOKED HAM

Pork - Haute-Savoie - Mont Charvin

9€

BRESAOLA

Beef - Italy - Levoni

11€

DRIED SAUSAGE

Pork - Aveyron - Montagne Aveyron

11€

DRINKS**COFFEE** Espresso/Americano/Decaf

2,5€

DOUBLE ESPRESSO

3,5€

CAPPUCCINO / LATTE

4,5€

TEA / HERBAL TEA

4,5€

HOT CHOCOLATE

5€

FRESH JUICE (Orange / Lemon)

6,5€

PETIT DÉJEUNER

Du Lundi au Samedi / 10h - 12h

FORMULES

CLASSIQUE - 5,5€

TARTINE *ou* **CROISSANT**
BOISSON CHAUDE

(Café, crème, noisette, allongé, déca ou thé)

CH'TI DEJ - 9,5€

CAFÉ + MAROILLES

*PS : Même si les Ch'tis ne seront pas contents,
vous pouvez changer le Maroilles par un autre fromage*

FOOD

SUCRÉ

CROISSANT 2,5€

TARTINE 2,5€
Baguette, beurre, confiture

GRANOLA 5€
Fromage blanc, caramel beurre salé

SALÉ

GRILLED CHEESE 9,5€
Pain de mie "shokupan" toasté,
Fromage du jour, Monboursin et
courgettes

FROMAGES
À la carte

CHARCUTERIES
À la carte

BOISSONS

BOISSONS CHAUDES

CAFÉ Espresso / Allongé / Deca 2,5€

CAFÉ DOUBLE 3,5€

CAPPUCCINO / LATTE 4,5€

THÉ / TISANE 4,5€

CHOCOLAT CHAUD 5€

JUS

VERRE DE JUS DE POMME 3€

JUS PRESSÉ (Orange / Citron) 6,5€

**PROMOTION
FOR OUR CUSTOMERS**

CHEESE SHOP

-10%

**IN OUR CHEESE SHOP*
FOR ALL OUR
RESTAURANT'S
CUSTOMERS**

*Our cheese shop closes
at 8PM from Mon-Sat
and at 2PM on Sundays

SUNDAY @ MONBLEU

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Rouzaire

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Montagne Aveyron

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SMALL SALAD ^(V) Mesclun salad & vegetable tagliatelle - 4€

MENU RACLETTE

Sur réservation - Pour l'ensemble de la table - Table disponible 2h

FORMULE TRADI'

28€/pers

ASSORTIMENT DE FROMAGES

Raclette IGP, Raclette fumée, Raclette Morbier, Raclette truffe, Raclette surprise, ... (à volonté)

+

POMMES DE TERRE (à volonté)

FORMULE CHARCUT'

37€/pers

ASSORTIMENT DE FROMAGES

Raclette IGP, Raclette fumée, Raclette Morbier, Raclette truffe, Raclette surprise, ... (à volonté)

+

POMMES DE TERRE (à volonté)

+

ASSIETTE DE CHARCUTERIE

Jambon blanc, Noix de Jambon fumée, Rosette

MENU ENFANT - 14€ (jusqu'à 14 ans)

Assortiment de fromages (Raclette IGP, Raclette fumée, Morbier) + Pommes de terre

PIMP MY RACLETTE

VEGGIE

PETITE SALADE VERTE

4€

Mesclun et tagliatelles de légumes

ASSIETTES DE LÉGUMES

7€

Les meilleurs légumes du moment !

ŒUFS DE CAILLE

8€

10 unités

HOT SAUCE

10,9€

À ramener chez vous !

ÉPICES À RACLETTE

4€

À ramener chez vous !

CARNÉ

PASTRAMI FUMÉ

9€

Bœuf - Paris - Will's Deli

BRESAOLA

11€

Bœuf - Italie - Levoni

DEMI SAUCISSE DE MORTEAU

14€

Porc - Jura - Papy Gaby

PLANCHE DE CHARCUTERIE

18€

Jambon blanc, Noix de Jambon fumée, Rosette (idéal pour 2 personnes)

LA PROCHAINE RACLETTE PARTY SERA JOUÉE À DOMICILE ?

Rendez-vous sur [Monbleu.fr](https://monbleu.fr) pour commander nos kits Raclette

MONBLEU