menu

FROM FRIDAY EVENING TO SUNDAY LUNCH
12:00 PM – 2:00 PM / 7:00 PM – 9:30 PM

TO SHARE

CHARCUTERIE BOARD - 18,00

VEGETARIAN HUMMUS, Beetroot, feta - 10,00

PÂTÉ EN CROÛTE, Pickled vegetables - 16,00

VEGETARIAN CHEESE BOARD - 18,00

STARTERS

VEGETARIAN POTATO CROQUETTE, Brie de Meaux, old-fashioned mustard cream - 12,00

VEGETARIAN CRISPY BROCCOLI, Avocado, tahini sauce - 14,00

VEGETARIAN CHESTNUT VELOUTÉ, Celery espuma, peanuts - 14,00

HADDOCK, Cauliflower, curry - 14,00

MAINS

THAI-STYLE BEEF SIRLOIN TATAKI, Fries - 26,00

LITTLE GEM LETTUCE, Crispy chicken, egg, Caesar sauce, croutons - 19,00

ROASTED DUCK BREAST, Balsamic jus, candied carrots, smashed baby potatoes - 29,00

VEGETARIAN SPELT RISOTTO, Mushrooms, broad beans, parmesan - 26,00

CRISPY CHICKEN BURGER, Avocado, cocktail sauce, fries - 24,00

COD, Red wine butter, braised leeks, beetroot hummus - 27,00

SIDES

VEGAN FRIES - 6,00

VEGAN MESCLUN SALAD - 6,00

DESSERTS

ROASTED APPLE, Hazelnut crumble, vanilla - 10,00

SABLÉ BRETON, Chocolate cream - 10,00

RICE PUDDING, Hazelnuts, caramel - 10,00

GLUTEN FREE ICE CREAM AND SORBET SCOOP
(caramel, chocolate, lemon, strawberry, mango, coconut, praline, vanilla, peach) - 3,00

FOR YOUR LITTLE ONES CHICKEN OR FISH, Fries and/or broccoli
Scoop of ice cream (of your choice) - 15,00

la Folie Barbizon

All our meats are of French origin. In case of allergies or intolerances, please let us know. The full list of allergens is available on request. Prices are net in €, VAT included at 10% on food. Please note that we do not accept cheques, or 200€ and 500€ notes.