

# LE COMPAS

PARIS-MONTORGUEIL



62 Rue Montorgueil, 75002 Paris  
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## STARTERS

<b>6 LARGE BURGUNDY WILD SNAILS</b>	16,0
From la <u>maison de l'escargot</u>	
<b>FRENCH ONION SOUP</b>	11,0
<b>CHICKEN SPRING ROLLS</b>	9,0
<b>VEGETABLE SOUP OF SEASON</b>	11,0
Heavy <u>cream</u> and croutons	
<b>MUSSELS IN PARSLEY BUTTER</b>	11,0
<b>"FOIE GRAS" (Duck) from south of France</b>	17,0
black cherry jam and toasts	
<b>CREAMY BURRATA</b>	13,0
bon tomatoes	
<b>MUSHROOM RAVIOLI WITH TRUFFLE CREAM</b>	13,0

## LARGE SALADS

<b>THAI CHICKEN</b>	15,0
<b>CAMEMBERT CHEESE SALAD</b>	16,0
Endives, <u>walnuts</u> and <u>dried figs</u> , cherry tomatoes, vinaigrette in the <u>honey</u>	
<b>CAESAR CRISPY CHICKEN</b>	15,0
Romaine <u>heart</u> , croûtons, parmesan <u>cheese</u> , Caesar dressing, <u>organic soft boiled egg</u>	
<b>NIÇOISE WITH FRESH SEARED TUNA STEAK</b>	17,0
<u>Mesclun</u> , black olives, red and green bell pepper, Fresh green beans, anchovies, organic soft-boiled egg	
<b>ANDRIA</b>	16,0
<u>Creamy burrata</u> , bon tomatoes, <u>arugula</u> , <u>prosciutto</u> , Black olives, <u>crostini</u> of tapenade	

## PASTAS

<b>LINGUINE DE CECCO CHERRY TOMATO AND BASIL</b>	15,0
<b>RIGATONI DE CECCO WITH TRUFFLE CREAM</b>	17,0
Prosciutto	

## MEATS

<b>7-HOUR LAMB SHOULDER "CONFIT"</b>	18,0
Mashed potatoes	
<b>BEEF TARTARE PREPARED ON THE PREMISES</b>	18,0
Raw or quick stir-fried, "House" fries	
<b>BEEF TARTARE PREPARED ON THE PREMISE ITALIAN STYLE</b>	19,0
Sun <u>dried tomatoes</u> , black olives, <u>almonds</u> and <u>goat cheese</u> "House" fries	
<b>GRILLED BEEF ALOYAU</b>	18,0
Shallots or béarnaise sauce, "House" fries	
<b>BEAUTIFUL RIB STEAK FRENCH SELECTION</b>	26,0
<u>Bearnaise</u> or roquefort sauce, "House" <u>fries</u>	
<b>WOK OF CHIKEN THAI</b>	15,0
<b>DUCK BREAST</b>	18,0
Roasted with honey and pistachio, mashed potatoes	
<b>CHOICE OF SLIDE DISHES:</b>	
<u>Salad</u> , "House" <u>fries</u> , <u>rigatoni</u> , <u>mashed potatoes</u>	6,0
<u>Fresh green beans</u>	7,0

## FISHS

<b>GRILLED SALMON</b>	18,0
French <u>beans</u> , cherry <u>tomatoes</u>	
<b>FISH AND CHIPS</b> Cod	17,0
<b>TUNA TATAKI SESAME SAUCE AND CRISPY VEGETABLES</b>	18,0
<b>SALMON TARTARE</b>	18,0
"House" fries, salad	

## CROQUES

<b>CROQUE MONSIEUR</b>	12,5
Mixed salad (with "House" fries and salad 15)	
<b>CROQUE MADAME</b>	13,5
Mixed salad (with "House" fries and salad 16)	
<b>CROQUE CROSTINI</b>	13,5
Ham, <u>tomato</u> , mozzarella, <u>basil</u> Mixed salad (with "House" fries and salad 16)	

## BURGERS

On Rachel's artisanal burger-buns

		DOUBLE
<b>CLASSIC CHEESE BURGER</b>	17,0	22,0
"House" fries		
<b>BACON CHEESE BURGER</b>	18,0	23,0
"House" fries		
<b>CHICKEN</b>	17,0	
Roasted chicken, "House" fries"		

## CHILDREN'S MENU

Up to 10 years old 12,0

<b>Fruit-flavored beverages or glass of orange juice</b>
or Coca-Cola 20cl
<b>ROASTED CHICKEN OR GROUND STEAK</b>
"House" fries
<b>STICK ICE CREAM or 1 scoop of ice cream at choice</b>
or CRÊPE (SUGAR or NUTELLA)

## CHEESE

SAMPLING PLATE OF OUR 5 CHEESES	25,0
Camembert with truffles or Chistera or Comté aged 18 months Cheese of the season	9,0 9,0

The slice of your choice, served with toast, black cherry jam and mixed salad

ALL CHEESE COMES FROM LA FROMAGERIE DES PETITS CARREAUX

## DESSERTS



CHOCOLATE FONDANT vanilla ice cream	8,5
GIANT PROFITEROLE vanilla ice cream and hot chocolate	9,0
NEW YORK STYLE CHEESE-CAKE served with red berry coulis	9,0
CRÈME BRÛLÉE with Bourbon vanilla	8,5
TARTE TATIN, Barbara's crème fraîche	10,0
CARAMEL SUNDAE Vanilla and caramel ice cream, whipped cream	9,5
FRENCH TOAST Vanilla ice cream, salted butter caramel	9,5
GOURMET ORGANIC COFFEE	9,5
GOURMET TEA "Mariage frères" tea	11,0

## ARTISAN ICE CREAM FROM THE FARM

Made in Aveyron, from Stéphane Sanhe's farm, milk with fresh fruit, colouring and preservative free

8,5 for your choice of 2 scoops

Vanilla, Strawberry, Honey, Dark-Chocolate,

White-Chocolate, Lemon, Orange, Salted butter caramel, Coffee, Rum-raisin, Tiramisu

## "HOUSE" CRÊPES

SUGAR	6,0
YOUR CHOICE Strawberry jam, hot chocolate sauce	7,0
NUTELLA	7,0
HOT CHOCOLATE SAUCE AND VANILLA ICE CREAM	8,5
BANANA AND HOT CHOCOLATE SAUCE	8,5
Extra whipped cream €1	

Net prices in Euros. Beverages not included. Checks no longer accepted.

## WINES

### WHITE

	15cl	20cl	30cl	75cl
CHARDONNAY IGP Cévennes Domaine Salle de gour	5,5	10,3	18,3	27,0
BOURGOGNE AOP Château de Belleverne	6,5	12,1	21,0	32,0
GEWURZTRAMINER ALSACE Domaine Schmitt & Carrer	8,0	14,9	27,0	39,0
SANCERRE AOP Domaine Doudeau-Léger	7,5	14,0	25,0	37,0
CHABLIS AOP Domaine des Chaumes	8,0	14,9	27,0	39,0
MEURSAULT AOP Côtes de Beaune, Bouchard Père & fils			69,0	
CHASSAGNE -MONTRACHET AOP, Bouchard Père & fils			72,0	
<b>ROSE</b>				
ORGANIC VAR ROSÉ VDP Domaine de l'Éouvière	5,5	10,3	18,3	27,0
CÔTES DE PROVENCE AOP Les jolies filles	6,5	12,1	21,0	32,0
CÔTES DE PROVENCE AOP M de Minuty	7,5	14,0	25,0	37,0
<b>RED</b>				
CÔTES DU RHÔNE AOP	5,5	10,3	18,3	27,0
BORDEAUX AOP Les Mercadlières	6,0	11,2	20,0	30,0
GRAVES AOP Château Chollet	7,5	14,0	25,0	37,0
CHINON AOP Les Terroirs Rabelaisiens, Cave Angellaume Viticulteur	6,0	11,2	20,0	30,0
BROUILLY AOP Château de Belleverne	7,0	13,0	23,0	35,0
MOULIN À VENT AOP Château de Belleverne	8,0	14,9	27,0	39,0
SAINT AMOUR Château de Belleverne	7,0	13,0	23,0	35,0
BOURGOGNE AOP Pinot Noir Vieilles Vignes Céline et Romain Poullet	8,0	14,9	27,0	39,0
CROZES HERMITAGE AOP Juliette Amat	8,5	15,9	28,0	43,0
CÔTE-ROTIÉ AOP Brune & Blonde Guigal			78,0	
CHATEAUNEUF-DU-PAPE AOP Clos de l'oratoire des papes			68,0	
CHASSAGNE-MONTRACHET AOP Bouchard Père & Fils			68,0	
PESSAC LEOGNAN AOP Château Larrivet Haut Brion			72,0	
MARGAUX AOP Baron de Brane			68,0	
2ième vin de château Brane Cantenac				
MERCUREY AOP Domaine Voarick			62,0	

Net prices in Euros. Beverages not included. Checks no longer accepted.  
Minimum CB 15€

## CHAMPAGNES

La coupe "sélection" 12cl	12,0	Btl "R" de Ruinart 75cl	90,0
La coupe "R" de Ruinart 12cl	14,0	Btl rosé "sélection" 75cl	80,0
La piscine "sélection" 20cl	18,0	Btl de Ruinart blanc de blanc 75cl	120,0
La piscine "R" de Ruinart 20cl	20,0	Btl Dom Perignon 75cl	240,0

## MINERAL WATER

Vittel 50cl	5,9	Vittel 1 litre	8,0
Perrier Fines bulles 50cl	5,9	Perrier Fines bulles 1 litre	8,0
San Pellegrino 50cl	5,9		

## LIQUEURS & DIGESTIFS

	4cl
Get 27, Get 31	9,0
Manzana, Limoncello	9,0
Grand Marlier, Cointreau	9,0
Bailey's, Amareto	9,0
Poire William, Mirabelle, Vieille Prune	11,0
Fine calvados, Cognac VS, Armagnac sélection	11,0
Calvados VSOP, Cognac VSOP, Bas Armagnac VS	12,0

### Coups de coeur

Calvados le Pommeray 10 ans d'âge	18,0
Bas Armagnac 1990 Duc de Lousnac	18,0
Cognac Hennessy XO	35,0

### Le Compas d'Or through history

This huge building stands at the site of the inn "Le Compas d'Or" erected here in the 16<sup>th</sup> century. Some of the structures were noteworthy for their woodwork dating back to the 17<sup>th</sup> century. Most notably, the courtyard included a large old garage housing the stagecoaches for Dreux, Creil, and Gisors. Its distinguishing feature was its roof framing with a 15-meter span and a depth of nearly 20 meters resting on masonry columns.

EXCERPT FROM ÉMILE ZOLA'S NOVEL "THE BELLY OF PARIS"  
"C'est à deux pas, rue Montorgueil, au Compas d'or." Il lui assura qu'elle pouvait être tranquille. (...) Ce fut comme un avant-goût de la campagne, en plein Paris. Derrière le restaurant Philippe, dont les boiseries dorées montent jusqu'au premier étage, se trouve une cour de ferme, noire et vivante, grasse de l'odeur de la paille fraîche (...)

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