

STARTER and MAIN or MAIN and DESSERT 29€

Starter -Main - Dessert 39€

STARTERS

Onion tartlet with Espelette spice and pesto vinaigrette	
Shelled crab with, chilli guacamole and seafood dressing	extra. 5 €
Marinated salmon "Maki" with crispy vegetables served with mango and lemon grass vinaigrette	
Asparagus and parmesan cheese, with ham Savoie, poached egg	
Mixture of fried smelt and squid with lemon tartar sauce	
"Ceviche" salmon and sea bream, grapefruit and coriander	extra. 5 €

MAINS

Today's special...

«Tico Burger», beef, duck and duck liver with new potatoes	
Honey glazed duck "supreme" breast, swiss chard fricassee with "cromesquis"	extra. 5 €
Roasted pork chop, Beaufort macaroni gratin	
Fillet of sea bream "a la plancha", vegetables spaghettis with tarragon butter sauce	
Crispy fried prawns, zucchini cannelloni with herb and crushed tomato sauce	extra. 7 €

HOUSE SPECIALITIES (not included in the menu)

Argentinian rib eye steak, topped with chimichurri sauce	35 €
Prime rib from Limousin served with beef marrow on bread (for two)	44 €/per's

GRANISHES

Vegetable Spaghettis, New Potatoes, Beaufort macaroni gratin	
Extra garnish	6 €

A LA CARTE

(Starter) from the menu (excluding extra)	14 €
(Main) from the menu (excluding extra)	26 €
(Dessert) from the menu (excluding extra)	10 €

Due to our high standard of freshness, certain dishes on the menu may not be available when ordering
All our beef comes from the European Community or Argentina
Net prices in Euros VAT and service included
Payment accepted: cash, CB, Amex

DESSERTS

Tart "tatin" with honey and cinnamon ice cream

Pineapple « Melba »

Chocolate fondant cake, mango sorbet

Napoleon cream puff pastry ...

Caramel salted butter ganache and cake, crispy feuillantine

Grand Marnier Soufflé (to be ordered at the start of the meal)

Gourmand coffee

Selection of homemade ice cream and sorbets

Cheese platter with mesclun greens

WINES BY THE GLASS

14 cl

WHITES

2011 "Les Traverses" côtes du Ventoux Paul Jaboulet Aîné 9 €

2010 Chablis « Vieille Vigne » - Domaine B. Defaix 10 €

2010 Pouilly Fumé - De Ladoucette 12 €

2011 Casa Lapostolle « Chardonnay » Chili 11 €

2011 Château Maïme - Provence rosé 9 €

REDS

2008 Domaine de la Colombine - Bordeaux 7 €

2009 Saumur Champigny Domaine de la Guilloterie - Val de Loire 9 €

2011 Côte de Beaune Village Bouchard Père et Fils 10 €

2011 Secret de Famille "Syrah" Paul Jaboulet Aîné 11 €

2009 Moulin de la Lagune - Haut Médoc 13 €

2010 Viu Manent« Reserva carménère» Chili 11 €

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Tico

Restaurant & Bar

PARIS

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