



14 PLACE DU MARCHÉ
92200 NEUILLY-SUR-SEINE

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WWW.LEDURANDDUPONT.COM

 @LeDurandDupont  @le_durand_dupont



PERFECT TO SHARE

Taramasalata from the house Petrossian	16
Real houmous, pita bread	14,5
Sardines from Spain, toast	23
Homemade guacamole, corn chips	15
Tuna belly in olive oil from the house Perrin	24
Stracciatella, toast	17
Small roasted camembert with honey	15
Pugliese burrata (300gr), tomatoes & toasted bread	28
Smoked "striploint" beef	9,5
Cooked ham with truffle	9,5
Tomme "Vieux Rodez"	9,5
San Daniel "DOP" matured 14 months	10,5

STARTERS

Avocado vinaigrette	12
Poached egg, mushroom cream	17
Snails XXL	20,5
Salmon tartare with avocado	17,5
Steamed prawns ravioles	23

SALADS

Roasted chicken "caesar dressing"	20
Endive salad / gorgonzola / pear / walnuts	16,5
Kale salad, roasted eggplant, quinoa & tomatoes, curry sauce	15,5
Smoked salmon, roasted potatoes & creamy lemon dill sauce	20
Burrata, mango & avocado	20

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SHELLFISH BAR

OYSTERS

6 PIÈCES

GILLARDEAU:

n°5 : 20 n°3 : 28 n°2 : 31

FINE FATTENED:

n°4 : 14 n°3 : 17 n°2 : 21

SHELLFISH

	1/2	ENTIER
European blue lobster & homemade mayonnaise	35	68
Shrimps (8 pièces)	16	
Norway lobsters (6 pièces)	21	
Whelks (200gr)	8,5	

(To take away)

SEAFOOD PLATTER

Dégustation

24 PIÈCES

62

GILLARDEAU

4 oysters n°5
4 oysters n°3
4 oysters n°2

FINE FATTENED

4 oysters n°4
4 oysters n°3
4 oysters n°2

Durand Dupont

167

1 whole blue lobster
8 shrimps
4 norway lobster
whelks
6 fine fattened oysters n°3
6 Gillardeau oysters n°3



MENU

MAIN COURSES

Scallops with leek cream and sucrine lettuce	32
Beef tartare, Senequier style	23,5
Steamed "Bömlo" salmon	29,5
Linguine alle vongole	23,5
Classic cheeseburger "Aberdeen" (add extra bacon)	24,5
Tuna ceviche with tropical fruits	24
Omelette with truffle, lettuce heart	29,5
Veal cutlet à la normande by «Le Drakkar Deauville»	26
Chicken paillard marinated with lemon	24
Cod, cauliflower and caramelized onions	28
Lamb chops "à la plancha"	31
Ravioles with truffle from the Perrin House	29,5
Fish & Chips	24
Sesame seared tuna, coriander	27
Sole, meunière style (app. 500gr)	59
Beef fillet with pepper	41
"Angus" Entrecôte (app. 280 gr)	34
French veal liver, tarragon cream and fried onions	29

Chef's Special

French veal sweetbread with sautéed mushrooms	41
Chicken farmer (poached fillets, confit legs), truffled juice (enough for 2)	43

Choice of garnish :

Mashed potatoes, french fries, green beans, pilaf rice, lettuce heart, buttered spinach sup. truffle (+9 €)

CHEESES & DESSERTS

Cheese plate «Maison Androuet»	18	Café gourmand Durand Dupont	10,5
Comté réserve "Maison Androuet"	17	Chocolate / hazelnut "croustillant"	12,5
Small roasted camembert with honey	15	Ile flottante with red praline, to share	25
Fresh goat cheese "Maison Androuet"	18	Homemade pastry	10,5
		Chocolate mousse to share	24
		Chocolate lava cake, vanilla ice cream	13
		Tropézienne pie "Maison Senequier"	12,5
		Cheesecake, red berry coulis	13
		Raspberries plate	12,5
		Crème caramel	10,5
		Salted butter caramel éclair	12,5
		Nougat "Maison Senequier"	17,5

Ice cream

«Berthillon»

chocolate, moka, vanilla, mango, salted butter caramel, rhum raisin, strawberry, raspberry

2 scoops 12,5

3 scoops 16