LES PARISIENNES

COMPTOIR - RESTAURANT

INSTAGRAM
@LESPARISIENNESCAFE

STARTERS

FRENCH ONION SOUP 12
PUMPKIN & CAROTT SOUP 12
With coconut milk & curry
PÂTÉ EN CROUTE Mushrooms & poultry 12
"ORGANIC EGGS MAYONNAISE" 7.5
TUNA TARTARE & AVOCADO 16
AVOCADO TOAST 14
Cerel bread, avocado, feta cheese and pomegranates
Poached egg supplement +2
Smoked salmon supplement +4

TO SHARE

Pain Poujauran

ROMAN CALAMARI 12
SMALL CHICKEN NEMS 13
PISSALADIERE, anchovies & olives 14
TATZIKI, fresh herbs, radishes & celery 12
CHARCUTERIE & CHEESE PLATTER 28

MAIN SALADS

CRISPY CHICKEN SALAD, Caesar sauce 19.5
(Crispy chicken fillet, mesclun, poached organic egg, cherry tomatoes, bread croutons, crunchy vegetables, grana padano)

THAÏ WITH PRAWNS, soya sauce & toasted seasal oil 19.5
(Seared prawns, noodles, marinated mushrooms, crunchy vegetables, soybean, ginger, lime, fresh mint, fresh coriander)

VEGETARIAN, greek yogurt sauce 19.5
(Quinoa with herbs, feta cheese, mesclun, avocado, cherry tomatoes, crunchy vegetables, beetroot, sesame seeds)

BURGERS

BACON & CHEESE, spicy mix sauce 21.5
(Beef minced steak, crispy bacon, cheddar, tomato, romaine salad, onion seasoning and pickles), homemade french fries

CHICKEN AVOCADO, curry yogurt sauce 21.5
(Crispy chicken fillet, avocado, cheddar, tomato, red onion, romaine salad), homemade french fries

PASTA, ORGANIC EGGS

RIGATONI WITH MORELS 22.5
Morels & button mushroom cream

EGGS BENEDICT BACON or **SALMON** 20.5
(Muffin, poached organic eggs, tomatoe, crispy bacon or salmon, hollandaise sauce, roasted new potatoes)

CROQUE MONSIEUR ROYAL 18.5
(Mascarpone cream, Normandy double cream, emmental cheese, non-nitrite white ham)

MEATS

BEEF-BOURGUIGNON 22.5
Bacon, mushrooms & potatoes

« ANGUS » BEEF FLANK STEAK, chimichurri sauce 25.5
Roasted new potatoes

BEEF TENDERLOIN, green pepper sauce 35.5
Homemade french fries

FREE-RANGE CHICKEN, epoisse sauce 22.5
Homemade muslin puree

BEEF TARTARE 20.5
Raw or quickly seared, homemade french fries

PIECE OF MEAT TO SHARE

(Depending of the Chef)
~ 2 people
Sides of your choice
65

FISH

COD FISH & CHIPS, tartare sauce 23.5
Homemade french fries

FISH OF THE DAY (Depending of the fishing) 25.5
Seasonal vegetables

SIDE DISHES +6
Homemade french fries, roasted new potatoes, quinoa with herbs, mesclun, homemade muslin puree

FOR THE KIDS ONLY!

FRENCH FRIES, MINCED BEEF & KETCHUP 13.5
FISH & CHIPS, TARTARE SAUCE, FRENCH FRIES 13.5

FROMAGERIE CLAIRE GRIFFON

Comté matured 18 months
10

HOMEMADE DESSERTS

THIN APPLE PIE 12
THE CHOCOLATE MOUSS TO SHARE 24
Dark chocolate shavings
FROZEN YOGHURT Strawberries & litchis 14
PROFITEROLES Hot chocolate & vanilla ice cream 14
FRESH FRUITS SALAD 12
(Mango, pineapple, kiwi, apple)
FRENCH TOAST Vanilla ice cream 14
GOURMET COFFEE 10

ICE CREAM & SORBETS Berthillon

1 boule 6 / 2 boules 12
Au choix : vanille, café, chocolat, caramel beurre salé, mangue, citron, framboise

Prix nets en euros service compris, chèques non acceptés. La liste des allergènes est à votre diposition