

LES PARISIENNES

Chef : Yann Lecourt

COUNTER - RESTAURANT

INSTAGRAM 
@LESPARISIENNESCAFE

STARTERS

- PUMPKIN AND CARROT SOUP** 12€
with coconut milk and curry
- SALMON TARTARE** 16€
- PISTACHIO DUCK TERRINE** 12€
- FRESH FRENCH BEAN AND MUSHROOMS SALAD** .. 12€
- BURATTA & BEETROOT CARPACCIO**, 14€
balsamic vinaigrette
- SALMON & AVOCADO TOAST**, 16€
Multigrain bread, home-made hummus,
avocado, smoked salmon

TO SHARE

Poujauran
— bread —

- ROMAN CALAMARI** 12€
- SMALL CHICKEN NEMS** 13€
- CHARCUTERIE PLATTER** 16€
- CHEESE PLATTER** 14€
- CHARCUTERIE AND CHEESE PLATTER** 26€

SALADS

- CRISPY CHICKEN**, Cesar sauce 18,5€
(crispy chicken breast, salad, organic poached egg,
cherry tomatoes, crunchy vegetables, mushrooms,
croutons, mushrooms, parmesan shavings)
- THAI WITH PRAWNS**, soy sauce & grilled sesame oil .. 19,5€
(snacked prawns, noodles, marinated mushrooms,
crunchy vegetables, soy beans, ginger, lime, fresh mint,
fresh coriander)
- VEGETARIAN**, extra virgin olive oil 18,5€
(quinoa with herbs, burrata, greens young shoots,
avocado, cherry tomatoes, mixed crunchy vegetables,
chickpeas, beetroot, sesame seeds)

BURGERS

- BACON & CHEESE**, spicy mix sauce. 21,5€
(minced beef, crispy bacon, cheddar cheese,
tomato, cos lettuce, onion and gherkins condiment)
homemade French fries
- CHICKEN AVOCADO**, curry yogurt sauce 21,5€
(crispy chicken fillet, avocado, cheddar, tomato,
red onion, cos lettuce, homemade French fries)

PASTA, ORGANIC EGGS

- VEGGIE WOK OF SAUTÉED NOODLES** 18,5€
(noodles, marinated mushrooms, chinese cabbage,
carrot, broccoli, soy beans, ginger, lime, fresh coriander)
- SHELL PASTA WITH HAM & BLACK TRUFFLES**, 22,5€
Parmesan Reggiano cream
- EGGS BENEDICT BACON** 20,5€
(muffin, organic poached eggs, tomato, crispy bacon,
hollandaise butter sauce, roasted new potatoes)
- EGGS BENEDICT AU SAUMON** 20,5€
(muffin, organic poached eggs, smoked salmon,
hollandaise butter sauce, roasted new potatoes)

MEATS

- ARTISANAL PLANCHA GRILLED SAUSAGE**, 22,5€
creamy mashed potatoes, reduced juice
- THIN MARINATED CHICKEN ESCALOPE**, 22,5€
honey vinaigrette, crisp vegetables
- « ANGUS » BEEF FLANK STEAK**, pepper sauce, ... 24,5€
roasted new potatoes, and fresh green beans
- BEEF KEFTA SKEWERS**, yoghurt sauce 22,5€
quinoa with herbs
- AUBRAC BEEF TARTARE**, seasoned raw or 20,5€
quickly seared home made french fries

FISH

- SALMON POKE BOWL**, sweet chili sauce. 23,5€
(salmon, avocado, mango, broccoli, beetroot,
soy beans, quinoa with herbs, sesame seeds)
- COD FISH & CHIPS**, tartare sauce 23,5€
homemade French fries
- PLANCHA GRILLED SEA BREAM FILLET**, 24,5€
fresh green beans
- SIDE DISHES** 6€
Home-made French fries, roasted new potatoes,
fresh green beans, creamy mashed potatoes,
quinoa with herbs, mixed leaves, crunchy vegetables

FOR THE LITTLE ONES

- FRENCH FRIES, MINCED BEEF AND KETCHUP** 12,5€
- FISH & CHIPS, TARTARE SAUCE**, 12,5€
- HOMEMADE FRENCH FRIES**

CHEESES

Claire GRIFFON

- SELECTION OF AOP COMTÉ CHEESE / BRIE CHEESE
WITH PEPPER / TREFLE CHEESE FROM PERCHE**
2 pieces - 10€ 3 pieces - 14€

DESSERTS

- FRESH FRUIT SALAD** 12€
(mango, pineapple, kiwi, raspberry)
- PEAR ALMONDINE PIE**, vanilla ice cream  14€
- CREAMY CHOCOLATE BROWNIE**, 12€
vanilla whipped cream
- FROZEN YOGHURT** raspberries & litchis 14€
- HONEY AND SEEDS GRANOLA** 12€
exotic fruits & vanilla Greek yogurt
- FRENCH TOAST BRIOCHE STYLE**, 14€
vanilla ice cream 
- COLONEL** 14€
two scoops of lemon sorbet, vodka
- COFFEE OR SPIRIT GOURMAND** (2 cl of alcohol) 10€ / 12€

ICE CREAMS & SORBETS

- 1 scoop 6€ - 2 scoops 12€
a choice of vanilla, coffee, chocolate,
salted butter caramel, mango, lemon, raspberry

LES PARISIENNES

COUNTER-RESTAURANT

SET LUNCHTIME MENU



(11.30 am/2.30 pm)

STARTER + MAIN COURSE
or **MAIN COURSE + DESSERT** 24,50€
STARTER + MAIN COURSE + DESSERT 29,50€
DAY'S SPECIAL ON THE BLACKBOARD* 19,50€

STARTERS

PUMPKIN AND CARROT SOUP,
with coconut milk and curry

PISTACHIO DUCK TERRINE

BURATTA & BEETROOT CARPACCIO (+2€)
balsamic vinaigrette

MAIN COURSES

ARTISANAL PLANCHA GRILLED SAUSAGE,
creamy mashed potatoes, reduced juice

BEEF KEFTA SKEWERS,
yoghurt sauce, quinoa with herbs

PLANCHA GRILLED SEA BREAM FILLET (+2€)
fresh green beans

DAY'S SPECIALS ON THE BLACKBOARD*

DESSERTS

FRESH FRUIT SALAD
(mango, pineapple, kiwi, raspberry)

CREAMY CHOCOLATE BROWNIE
vanilla whipped cream

PEAR ALMONDINE PIE (+2€)
vanilla ice cream 

Net price in euros, service included, cheques not accepted. Drinks not included