

THE PARIS CLUB MENU

_ 57

CHOICE OF
ENTRÉE

BOEUF
BRAISÉ

OR

FRIED
TURBOT

CRÈME
BRÛLÉE

&

CAFÉ

LES HUÎTRES

OYSTER NO°3 [FINE DE CLAIRE]

PIECE _ 4.50 | ½ DOZEN _ 25

OYSTER GRATINÉ

SPINACH | BÉARNAISE SAUCE _ 6

MARINATED OYSTER

GREEN APPLE | CUCUMBER _ 6

TWO OYSTERS NO°3 & A GLASS OF CHAMPAGNE _ 18

ENTRÉES

BOUILLABAISE _ 18

ROUILLE SAUCE | FENNEL SALAD

ROMAINE LETTUCE _ 15

COMTÉ CHEESE | TOMATO | CUCUMBER

MISO CARROT TARTARE [VEGAN] _ 15

SMOKED CARROT | CELERY

OEUF EN MEURETTE _ 16

POACHED EGG | PEARL ONIONS | MUSHROOMS

LAMB PRALINE _ 16

WHITE CABBAGE | RASPBERRY | CELERY PURÉE

GOAT CHEESE MOUSSE _ 17

BEETS | RHUBARB | BALSAMIC VINEGAR

PICKLED MACKEREL _ 17

KOHLRABI | GREEN APPLE | DILL

LE PETIT TARTARE _ 17

THE CLASSIC - SMALL [100 GR]

LES TARTARES

200 GR | AVEC FRITES

TARTARE DU CHEF _ 26

THE CLASSIC

TARTARE PARIS CLUB _ 32

PREPARED AT THE TABLE

PLAT PRINCIPAL

BOEUF BRAISÉ _ 32

BRAISED BEEF CHEEK | CELERY CREAM
POINTED CABBAGE | MUSTARD JUS

COQ AU VIN BLANC _ 32

SPRING CHICKEN | GREEN ASPARAGUS
MUSHROOMS | PEARL ONIONS

BAKED PORK BELLY _ 29

POLENTA | CORN | SPRING ONIONS
BLUEBERRY JUS AND COMPOTE

SUPREME OF GUINEA FOWL WITH TRUFFLES _ 32

POMMES MILLEFEUILLE | WILD BROCCOLI
SHALLOTS | CHIVE MAYONNAISE

GNOCCHI A LA PARISIENNE _ 24

PARMESAN SAUCE | PEAS
MUSHROOMS | HERB OIL

FRIED TURBOT _ 33

SPINACH | PEAS | CHIVE PURÉE
BEURRE BLANC | SALMON CAVIAR

CONFIT OCTOPUS _ 29

WHITE BEANS | OLIVES | WILD HERBS
CAFÉ DE PARIS SAUCE

STEAK FRITES WITH BÉARNAISE SAUCE

ENTRECÔTE [260 GR] _ 39

RUMP STEAK [260 G] _ 39

FILLET [200 GR] _ 47

GRILLED CAULIFLOWER [VEGAN] _ 26

CAULIFLOWER CREAM | SMOKED ALMONDS
LEMONGRASS-SAUCE

APÉRITIFS

PARIS CLUB SPRITZ _ 14.50
HOMEMADE APÉRITIF
LIQUER, CRÉMANT ROSÉ, SODA

L'AMOUR DES POMMES _ //
ABC CALVADOS APÉRITIF
THOMAS HENRY TONIC

FRENCH GIN TONIC _ //
GIN, TONIC, LIME

KIR ROYAL _ 15
GIFFARD CASSIS D'ANJOU,
CHAMPAGNER

PERNOD RICARD _ 7
PERNOD OR RICARD, WATER

L'ORANGE DE PROVENCE _ 7
ROSMARY, JASMINE, ORANGE

CHAUFFEURS NEGRONI _ 10
SOBER GIN, BITTERS, ORANGE

VAUX TRÄUBLEIN 0.2L _ 9
NON ALCOHOLIC SPARKLING WINE

SÉLECTION DES VINS

BLANC

2024' - SAUVIGNON BLANC
WEINGUT EPELMANN
0.125L _ 8 | 0.75L _ 41

2024' - RIESLING
WEINGUT HEXAMER
0.125L _ 7 | 0.75L _ 35

2024' - PINOT LOU
WEINGUT KRANZ
0.125L _ 7 | 0.75L _ 36

2024' - BEAUJOLAIS BLANC
„CHARDONNAY“
DOMAINE DE COLONAT
0.125L _ 9 | 0.75L _ 47

ROSÉ

2024' - ROSALIE
WEINGUT KRANZ
0.125L _ 8 | 0.75L _ 41

2023' - ROSÉ DE GARDE
GRANDES SERRES
0.125L _ 8 | 0.75L _ 41

ROUGE

2022' - CÔTES DU RHÔNE
„LES PORTES DU CASTELAS“
GRANDES SERRES
0.125L _ 9 | 0.75L _ 47

2022' - HERITAGE
VIEUX PARC
0.125L _ 7 | 0.75L _ 36

LES BULLES

CHAMPAGNER
POMMERY
BRUT ROYAL
0.1L _ 15 | 0.75L _ 98

CRÉMANT
BRUT DE LIMOUX
AIMERY
0.1L _ 9 | 0.75L _ 53

POMMERY
ROSÉ
0.1L _ 19 | 0.75L _ 124

ROSÉ DE LIMOUX
AIMERY
0.1L _ 10 | 0.75L _ 56

NON ALCOOLISÉES

WATER FLAT

PER PERSON _ 5
NONCARBONATED OR CARBONATED

AQUA MONACO
0.33L _ 4.50 | 0.75L _ 9
STILL, SPARKLING

VAIHINGER JUICE
0.2L _ 3.50 | 0.4L _ 5

JUICE SPRITZERS
0.2L _ 3 | 0.4L _ 4.50

ORANGINA 0.25L _ 4

FRITZ-KOLA 0.2L _ 4

FRITZ-KOLA
SUPERZERO 0.2L _ 4

FRITZ-LIMO 0.2L _ 4
LEMONADE

FRITZ-SPRITZ 0.2L _ 4
ORGANIC APPLE
ORGANIC RHUBARB

RED BULL 0.25L _ 4.50
ENERGY DRINK, SUGARFREE,
EDITION

BIÈRES

DEMORY PARIS
CITRA LAGER 0.33L _ 5.50

KÜRZER ALT 0.33L _ 4.50

LAMMSBRÄU [NON ALCOHOLIC]
ORGANIC BEER 0.33L _ 4.50
ORGANIC WHEAT BEER 0.5L _ 5.50