

SOFT DRINKS

Lemonade 25 cl	7
Coca-Cola, Coca-Cola Zero, Perrier 33 cl	7
Orangina 25 cl	7
La French SVP organic tonic, organic ginger beer 25 cl	7
Red Bull 25 cl	8
Fuze Tea Peach Intense 25 cl	7
Sprite 25 cl	7
Freshly squeezed juices 25 cl: orange, lemon, grapefruit	9
Le Coq Toqué organic pure juices 25 cl: Sicilian blonde orange, pulped apple, sugar loaf pineapple, tomato & rosemary	7.5
Le Coq Toqué organic nectars 25 cl: Roussillon apricot, Williams pear	7.5
Syrups: mint, grenadine, strawberry, lemon, peach	1
Evian or Badoit 50 cl	7
Evian or Badoit 100 cl	10

BEERS

ON TAP	25cl	50cl	BOTTLE BEERS
Demory Paris IPA	6.5	11	Parisienne Organic Wheat Beer 33 cl
1664	6.5	11	Parisienne Organic Blonde Beer 33 cl
Colombia Wheat Beer	6.5	11	Corona 33 cl
Aubrac Blonde	6.5	11	Guinness 25 cl

WINES

RED	14cl	25cl	75cl
Château L’Hospital, La Commanderie, Côtes de Bourg AOP, organic	9	15	34
Château Simian, La Combe des Avaux, Côtes du Rhône AOP, organic	8	15	37
Domaine Billard Père & Fils, Hautes-Côtes de Nuits AOP	15	28	76
Château de Vaugaudry, Chinon AOP	8	15	36
Domaine Mucyn, Les Entrecoeurs, Crozes-Hermitage AOP, organic	13	24	68

WHITE

Domaine Merlet, La Guerre des Bouchons, IGP Pays d’Oc, Chardonnay & Viognier	7	12	32
Domaine de Bel-Air, Le Loup Blanc, Chinon AOP, Chenin, organic	8	15	42
Millebuis, Bourgogne, Côte Chalonnaise AOP, Chardonnay	8	15	42
Domaine d’Elise, Chablis AOP	11	20	62
Domaine Reverdy, Sancerre AOP	12	22	67

ROSÉ

Domaine du Petit Chaumont, Le Gris de Nathalie, Sable de Camargue AOP, organic	7	12	32
Minuty, Côté Presqu’île, Côtes de Provence AOP	8	15	42

CHAMPAGNE

	14cl	25cl	75cl
EPC Blanc de Noirs Brut	18	34	105
Champagne Glavier, La Grâce d’Alphaël – Blanc de Blancs Grand Cru Extra Brut	20	38	130
Louis Roederer Brut, Cuvée Collection 243	22	42	150
Louis Roederer Rosé	24	46	165



SIGNATURE COCKTAILS 18

Olympiades Beefeater Gin • St-Germain Elderflower Liqueur • Homemade Cucumber Purée • Fresh Lemon Juice • Lemongrass Syrup	Pompidou Absolut Vodka • Pear Juice • Fresh Lemon Juice • Vanilla Syrup
Moulin Rouge Absolut Vodka • Cherry Heering Liqueur • Raspberry Purée • Cranberry Juice • Homemade Basil Concentrate • Bird’s Eye Chili	Pigalle Altos Tequila • Agave Syrup • Fresh Lime Juice • Tonic Wate
Josephine Baker Havana Club 7 Year Old Rum • Pineapple Juice • Passion Fruit Purée • Tonka Bean Syrup • Fresh Lemon Juice • Homemade Fresh Ginger Concentrate	Hugo Spritz St-Germain Elderflower Liqueur • Italicus Rosolio di Bergamotto • Prosecco • Cucumber Purée • Menton Lemon Essence • Sparkling Water
Gainsbourg Ballantine’s Whisky • Havana Club 7 Year Old Rum • Angostura Orange Bitters • Honey & Cinnamon Syrup	Verlaine Spritz Cinzano Aperitivo • Prosecco • Toasted Almond Bitters • Apricot Purée • Sparkling Water
	Rimbaud Spritz Lillet Blanc • La French SVP Organic Tonic Water • Cucumber • Fresh Mint Leaves

WE ALSO OFFER A SELECTION OF CLASSIC COCKTAILS (MOJITO, CAIPIRINHA, SPRITZ, ETC.),
PREPARED ON REQUEST.

SHARE

Traditional Pâté en Croûte, poultry & Foie Gras	18
Chicken spring rolls, 4 Pieces	18
Crispy calamari fritti, creamy spicy sauce	19
Marinated sardines in olive oil, crispy bread	19
Summer truffle tarama	22

STARTERS

French onion soup, gratinéed	15
Traditional bone marrow with mushrooms	16
Green bean salad, mushrooms & parmesan	16
Creamy burrata, cherry tomatoes	19
Oysters, 6 Fine de Claire No. 3	19
Snails with parsley butter, 6 pieces	20
Pan-fried chatelette mushrooms in parsley butter, soft-boiled egg	20
Salmon tartare, avocado	24
Duck foie gras, toasted bread	24

CLASSICS

Le Parisien, croque-monsieur, fries & salad	19
La Parisienne, croque-madame, fries & salad	20
Crispy chicken Caesar salad	24
Niçoise salad with seared tuna	26
Our classic burger, fries	27

VEGGIES

Signature vegan curry, quinoa & market vegetables	24
Mediterranean salad, grilled halloumi	25

FISH

Salmon sashimi, avocado, rocket	32
Sea bass fillet, lemon butter sauce	32
Miso-style salmon with lime, served with rice	32
Grilled sole	65

MEATS

Artisanal sausage, Maison Masse	22
Charolais beef tartare	27
Macaroni pasta with ham, Comté cheese & truffle	28
Duck breast, raspberry vinegar	32
Chicken supreme with morel mushrooms	32
Fillet steak, pepper or Béarnaise sauce	39
Rib of beef, for one or to share	95

SIDE OF YOUR CHOICE

Homemade mashed potatoes, fries, green beans, fragrant rice, baby gem lettuce, vegetable wok	8
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DESSERTS

Saint-Marcellin cheese	12
Crème brûlée	10
Pear and pecan crumble	13
Roasted apricots with almonds, vanilla ice cream	14
Warm chocolate cake, caramel ice cream	14
French toast, vanilla ice cream, salted caramel butter	14
Seasonal fruit salad	16
Strawberries & raspberries	20
Gourmet coffee	12
Gourmet tea	14
Gourmet Champagne	24

SHARE WITH 3 TO 4 PEOPLE

Floating island	20
Chocolate mousse	29

CAFETERIA

Espresso or decaffeinated coffee	4
Double espresso or café crème	7.5
Cappuccino or hot chocolate	7.5
Viennese coffee or hot chocolate	7.5
Parney’s teas: Earl Grey, mint green tea, plain green tea, Ceylon, lemon, red berries, jasmine green tea	7
Parney’s herbal infusions: verbena, linden, chamomile	7