

LES ENTRÉES

Burrata 	75
Pesto Rosso, Heirloom Tomato, Peanuts & Basil Oil	
Saint Marcellin 	69
Roasted Saint Marcellin Cheese Served In Filo Pastry & Rocket Leaves 	
Terrine De Foie Gras 	79
Duck Liver Slices, Brioche 	
Salade De Gambas 	77
Prawns, Mango, Cherry Tomatoes, Mixed Lettuce & Cocktail Sauce 	
Gambas Sautées À L'ail 	89
Sautéed Prawns, Garlic, Parsley & Lemon, Butter	
Salade Niçoise 	75
Yellowfin Tuna, Beans, Cherry Tomatoes, Anchovies, Eggs & Olives	
Carpaccio De Loup De Mer 	56
Cured Seabass With Fennel & Pear Served In Apple, Cucumber, Coriander, Lemon Dressing	
Foie Gras Poêlé 	93
Pan Fried Duck Liver	
Escargots De Bourgogne 6/12 	48/85
Snails, Garlic & Parsley	
Coquilles Saint Jacques 	110
Scallops, Served with Capers, Sundried Tomatoes 	
Tartare De Thon 	78
Yellowfin Tuna, Avocado Served In Bistro Sauce	
Poulpe Grillé 	75
Grilled Octopus, Rocket Salad With Vierge Sauce	
Ris De Veau Croustillant 	78
Crusty Sweetbread Veal, Parsley Leaves, Lemon Wedges With Tartare Sauce	

NOS VIANDES

Le Petit Parisien Burger 	115
Bun, Steak, Cheese, Salad, Tomatoes, Cassava Listed, Onion, Served With Fries & Salad	
Steak Tartare Du Bistro 	136
Raw Hand-Cut Beef Striploin, French Fries, Salad 	
Entrecôte	200
Rib Eye Steak, French Fries, Béarnaise Sauce 	
Filet Mignon	204
Filet Mignon, Gratin Dauphinois, Béarnaise Sauce 	
Rossini	242
Filet Mignon, Foie Gras,  Brioche,  Truffle Sauce, Roasted Potatoes	
Suprême De Poulet	98
Chicken Breast, Sweet Potato Purée Roasted Vegetables 	
Confit De Canard	132
Orange Duck Confit, Potatoes & Beans 	
Joue De Boeuf	153
Beef Cheeks, Mashed Potato, Horseradish, Sautéed Vegetables In Red Wine Sauce 	

LES PLATS

NOS POISSONS

Cabillaud À La Provençale 	157
Black Cod Served With Layers, Ratatouille	
Pavé De Saumon 	158
Salmon Filet With Grilled Asparagus, Lemon Butter Sauce & Green Salad 	
Moules Frites 	164
Mussels & French Fries À La Marinière Or À La Crème Sauce 	
Bouillabaisse 	181
Prawns, Calamari, Mussels, Seabass, in Marseillaise soup, Served with Roasted Bread	
Risotto Aux Crevettes 	186
Risotto Made With Our Bisque Served With Two Giant Prawns	
Sole Meunière (For 2 Persons) 	360
Dover Sole To Share, Ratatouille & Potatoes	

NOS PÂTES

Coquillettes Au Comte 	73
Pasta With Beef Chorizo & Comte Cheese 8months	
Ravioles 	93
Cheese Ravioles, Mushroom Spinach Leaves	

LES GARNITURES 22

Ratatouille, Mashed Potatoes, Gratin Dauphinois, Roasted Vegetables, French Fries, Green Salad

Carré De Veau (For 2 Persons) 390
Veal Rack Crusted With Grain Mustard & Herbs In Charcutière Sauce
Truffled Mashed Potatoes 

Chateaubriand (For 2 Persons) 396
Beef Filet With Roasted Vegetables, Truffled Mashed Potatoes, Béarnaise Sauce 



UN REPAS SANS VIN, ÇA S'APPELLE UN
PETIT-DÉJEUNER



Nuts  Vegetarian  Dairy  Seafood  Alcohol  Gluten 

All the food prepared may have come in contact with gluten. Therefore, if you have food allergies or special dietary requirements please inform a member of the service team.

Prices are inclusive of municipality fee, service charges and V.A.T