

BRUNCH À LA

# PARIS

PAGAR • DELI • RESTO

## MENU

*We serve the first basket of bread on the house.  
Each following one is for extra cost (2 eur).*

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### **Omelet aux œufs de Ferme** 9.-

Classical French three egg omelet & fresh salad

### **Œufs à la Royale** 12.-

2 poached eggs, salmon, avocado, Romaine lettuce, hollandaise & croissant roll

### **Œufs à la Florentine** 13.-

2 poached eggs, San Daniele ham, spinach, Comté cheese, hollandaise & brioche

### **Croque Monsieur** 10.-

Beef ham, Comté cheese, Dijon mustard & roasted pain de campagne

### **Huîtres** 14.-

Fresh oysters 3pcs & mignonette

### **Escargots de Bourgogne** 13.-

Escargots, blue cheese & parsley-garlic butter

### **Salade Fraîche** 7.-

Green salad, tomato confit, marinated cucumber & lemon dressing

### **Salade Tomates et Burrata** 21.-

Burrata cheese, tomato and strawberry salad, green asparagus & basil

### **Salade Niçoise** 19.-

Tuna fillet, quail egg, potato, tomato confit & olive tapenade

### **Salade de Fromage de Chevre** 17.-

Green salad, young goat's milk cheese, wild garlic pesto, marinated rhubarb & pomegranate sauce

### **Soupe à l'Oignon** 16.-

French onion soup with dark beer, Comté cheese & baguette croutons

### **Bisque de Homard** 17.-

Creamy French seafood & fish soup

### **Crevettes** 19.-

Tiger prawns roasted with garlic & butter

### **Moules Marinières** 18.-

Mussels, green curry sauce, confit tomatoes & baguette chips

### **Pommes Frites** 7/12.-

French fries / French fries with black truffle

### **Yaourt aux graines de Chia** 7.-

Yoghurt bowl, fresh berries, chia & crunchy granola

### **Crème Brûlée** 9.-

Classical crème brûlée, orange & Cointreau

*Have a look at our bakery for fresh pastry!*

## DRINKS

### **Mimosa** 8.-

### **Bellini** 8.-

### **PÄRIS Spritz** 10.-

### **Freshly squeezed juice** 6.50.-

orange / grapefruit