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Apéritifs

Champagne Vranken, Demoiselle Tête de Cuvée	18e
Champagne Pommery rosé Apanage	24e
Homemade Kir	14e
Other apéritifs (Martini, Lillet, Suze)	12e

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White wines, by the glass

Côtes de Provence, Vérité du Terroir, Château La Gordonne, 2019	10e
VDF, Maila Blanc, Domaine Mirmanda, 2020	12e
Chablis, Cuvée Prestige, Domaine Chevallier, 2019	14e

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Red wines, by the glass

Côtes de Provence, Vérité du Terroir, Château La Gordonne, 2015	10e
IGP Les Hauts de Monteillet, Domaine du Monteillet, 2019	12e
Macon Rouge, Maison Guillot-Broux, 2018	14e

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Other drinks

Beer BapBap, Paris XI - 33cl	8e	Evian 50cl	6e
IPA, Blanche, Blonde Bio		Badoit 50cl	6e
Sodas - 33cl	8e	Chateldon 75 cl	8e
Fruit juices Alain Milliat - 33cl	10e		

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Teas, coffees & digestives

Espresso	6e
Cappuccino	6e
Tea, infusion	6e

Digestives from our selection    **from 16e**  
*Cognac, Armagnac, Whisky, Grappa*



LE PETIT

LUCAS

RESTAURANT DE GASTRONOMIE  
JOVIALE

RESTAURANT. m.n. \*

In 1766, a certain Boulanger opened in Paris, rue des Poulies (today, rue des Francs-Bourgeois), an establishment where only diners were accepted but not the thirsty clientele of cabarets. At first, they only served broth, eggs, and poultry.

Boulanger had a sign painted on his storefront with an inscription in Latin for cooking that ended with «*ego restaurabo vos*» which we would translate as «*Come, you whose stomach is crying out for misery and I will serve restaure for you*». Restaure, the word made a fortune.

We say first a *restaurat* and then a restaurant.

The innovation was greeted with favor  
... and Paris was covered with restaurants!

Capacity of Champagne and wine glasses: 15 cl

Our gourmet restaurant wine list is available on request. Prices indicated in euros including tax. Service included.

\* Definitions taken from the Dictionnaire de gastronomie joviale by Robert-Robert and Gaston Derys, 1930s.

# Menu

Restaurant open from tuesday to saturday  
from 12.00 to 1.30pm and from 7.30 to 9.30pm  
Follow us on Instagram @lucascartonparis

## Cuisine joviale 45e

Squash and chesnut soup  
curry and meadowsweet cream

Catch-of-the-day Parmentier  
piquillos-Nantua emulsion

Choice of dessert

## Foodies menu 70e

Farmyard «Pâté-en-croûte» with foie gras  
from the Perche region and sucrine

Scallop quenelles  
Nantua sauce

Smoked pork loin with flouve  
grilled leeks and its jus

Choice of dessert

## Starters

Squash and chesnut soup  
curry and meadowsweet cream 14e

Beetroot salad from our producers  
oregano yogurt, smoked eel 17e

«Pâté-en-croûte» from the Perche region farmyard  
sucrine and foie gras 24e

Foie gras terrine, Tasmanian berries  
grapefruit and ginger condiment 34e

Line seabass gravlax  
lemon, vodka and dill cream 34e  
(Sturia Caviar supplement 10g/30e)

## Mains

Scallop quenelles  
Nantua sauce, leek fondue 32e  
(Black truffle Mélanosporum 5g/20e)

Sole meunière, mashed potatoes 44e (350g)

Egg, mushrooms  
Colonnata bacon and potato mousse with olive oil 18e

Veal, in a douglas pine-marinated crust  
juice and rainbow chards 32e

Smoked pork loin with flouve  
grilled leeks and its jus 25e

Chicken blanquette  
vegetables and bulgur 26e

Cheese selection from Ile de France basin 15e

## Our desserts

Tiramisu 10e

Rum baba & citrus 12e

Cheesecake with lemon, almond and orange blossom 12e

Pastry of the day 10e