
Apéritifs

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

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

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

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		

Teas, coffees & digestives

Espresso	6e
Cappuccino	6e
Tea, infusion	6e

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



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 restore 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!

MENU PETIT LUCAS

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, braised leeks

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 29e
(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

To choose ... Pasrty of the day 12e