
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 Monteuillet, Domaine du Monteuillet, 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*». *Restaurare*, 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

Restaurant open from tuesday to saturday
from 12.00 to 1.30pm and from 7.30 to 9.30pm

Cuisine joviale

45e

Modern egg mimosa, spinach and watercress

Fish quenelle, grilled leeks
and ginger-leek broth

Tiramisu

Foodies menu

70e

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

Hake, grilled leeks
ginger and leek broth

Smoked pork loin with flouve
green asparagus and its jus

Choice of dessert

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Price in euros including tax. Service included. Meat Origin: France.
Homemade dishes. List of allergens available on request.

Starters

Leeks and vinaigrette, like a spring garden 15e

Modern egg mimosa, spinach and watercress 15e

Beetroot salad from our producers
goat cheese, hazelnut, Sakura vinegar and oxalys 22e

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

White asparagus from Brittany
samphire, béarnaise 26e
(Sturia Caviar supplement 10g/20e)

Mains

Hake, grilled leeks
ginger and leek broth 36e

Sole meunière, mashed potatoes (or seasonal vegetables) 44e (350g)

Fish quenelle, white asparagus
and herb beurre blanc

Egg and asparagus
wild garlic and Chartreuse 28e

Beef ravioli, herbal consommé
and crunchy vegetables 19e

Brioche-style sausage,
salad and jus de viande 22e

Smoked pork loin with flouve
green asparagus and its jus 25e

Veal, in a savory herb crust
and rainbow chards 34e

Cheese selection from Ile de France basin 15e

Our desserts

Tiramisu 10e

Rum baba & citrus 12e

Peanuts and milk-chocolate *Petit-Gâteau* 12e

Pastry of the day 10e