
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

Douro, <i>Portugal</i> , Terras do Grifo, 2019	10e
Les Hauts de Monteillet, Stéphane Montez, 2020	12e
Chablis, Cuvée Prestige, Domaine Chevallier, 2020	14e

Red wines, by the glass

Cairanne, Peyre Blanche, Famille Perrin, 2019	10e
Cibelle rouge, Domaine Mirmanda, 2020	14e
Bourgogne Côte d'Or, Pinot Noir, Domaine Alain Jeanniard, 2018	18e

Other drinks

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

Teas, coffees & digestives

Espresso	6e
Cappuccino	6e
Tea, infusion	6e

Digestives from our selection **from 18e**
Cognac, Armagnac, Whisky, Grappa

*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.*



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 restaura for you*». Restaurer, 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!

* Definitions taken from the *Dictionnaire de gastronomie joviale* by Robert-Robert and Gaston Derys, 1950s.

Menu

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

Cuisine joviale

45e

Marinated tomato, smoked raw cream
and marjoram

Classic lamb navarin

Grand cru chocolate finger
light cream infused with coffee

Foodies menu

70e

Marinated tomato, smoked raw cream
and marjoram

Fish quenelle, mussels mijoté
saffron, red pepper and parsley

Chicken stuffed under the skin
black garlic, green and butter beans

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

Starters

Modern mimosa-egg
spinach and watercress *[for 1 or to share]* 15e / 20e

Fried bao with lamb and marjoram
curry yogurt *[for 1 or to share]* 18e / 22e

Summer-fish tart with vegetables
red pepper, dill and fenel *[for 1 or to share]* 19e / 23e

Mackerel salad, potatoes
and anchovies sauce 17e

Red tuna tataki, marinated tomato
raw cream and marjoram *[for 1 or to share]* 30e / 35e
(Sturia Caviar from Aquitaine 10g/25e)

Mains

Saint-Pierre meunière
carrots, honey and lemon, «ram ram» sauce 34e

Sole meunière, butter sauce with lemon
mashed potatoes (or garnish of your choice) (350g) 44e

Fish quenelle, mussels mijoté
saffron, red pepper and parsley 24e

Zucchini flowers stuffed with zucchini
and pine buds 20e

Classic lamb navarin 21e

Chicken stuffed under the skin
black garlic, green and butter beans 28e

Beef tenderloin from the Perche region
seasoned with seaweed, miso and whisky confit eggplants 42e

Cheese selection from Ile de France basin 15e

Our desserts

Pastry of the day 10e

Strawberry tart and rhubarb marmalade 12e

Grand cru chocolate finger, light cream infused with coffee 12e

Petit gâteau with rose flavors, heart of lemon 12e