
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
pearl dressing

Grilled octopus with smoked paprika
new potatoes

Poultry supreme stuffed under the skin
black garlic and smoked zucchini

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

Marinated tomato, smoked raw cream
marjoram and its vinaigrette *[alone or to share]* 15e / 20e
Add. Caviar from Aquitaine, Sturia 10g / 25e

Thin summer vegetable tart
taggiasche olives, onion pickles 16e

Vegetables meli-melo and amberjack
spicy marinade, broccoli vinaigrette, sesame and coriander 21e

Red tuna ceviche
cucumber, grilled corn and yuzu *[alone or to share]* 22e / 28e

Bao fried lamb and marjoram
seasoned curry yogurt *[alone or to share]* 18e / 22e

Mains

Stewed monkfish, Thai-style curry 19e

Grilled octopus
smoked paprika new potatoes 29e

Crispy prawns from Marais Poitevin
cajun sauce and sauted vegetables 29e

John-Dory cooked meunière style
carrots, honey and lemon, "rau-ram" sauce 34e

Sole meunière (350g) lemon butter
and mashed potatoes *(or topping of your choice)* 44e

Mushrooms...
«mole», verjus, cocoa nibs and burnet 21e

Classic lamb navarin 21e

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

The classic knife-cut beef tartare
seasoned on the platter, fries and tomato condiment 25e

Cheese selection from Ile de France basin 15e

Our desserts

Pastry of the day 10e

Fig tart and Madagascar vanilla cream 12e

Chocolate finger infused with green cardamom, passion fruit cream 12e

Petit gâteau with rose flavors, heart of lemon 12e