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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
Douro, <i>Portugal</i> , Terras do Grifo, 2019	10e
Les Hauts de Montellet, Stéphane Montez, 2020	12e

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### 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

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### 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		

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### Teas, coffees & digestives

Espresso	6e
Cappuccino	6e
Tea, infusion	6e

Digestives from our selection **from 18e**  
*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 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!**

# Menu

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

## Menu cuisine joviale

39e

Starter



Main



Dessert

## Foodies menu

70e

Marinated raw tuna, Madagascar pepper yogurt  
beetroot and rice-chips



Scallops cooked meunière  
and carrots with rau-ram sauce



Chicken Supreme  
Jerusalem artichoke dauphine, herbaceous juice



Choice of dessert

Follow us on Instagram @lepetitlucas\_paris



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

## Starters

Comforting soup du jour 16e

Thin crispy sardine tart  
onion marmalade and vegetable pickles 18e

Oysters Nb3 - Perle-Blanche from Bourcefranc 22e/6 (4e/piece)

Game Pâté Croute, lingonberry condiment and salad 24e  
*[alone or to share]*

Potato pie and Brie from Seine et Marne 20e

Marinated raw tuna, Madagascar pepper yogurt  
beetroot and rice-chips *[alone or to share]* 22e / 28e

## Mains

Matelotte of fish, Tasmanian pepper sauce 21e

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

Scallops cooked meunière  
and carrots with rau-ram sauce 34e

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

Whole lobster from Brittany 80e (600g)  
mashed potatoes *(or topping of your choice)*

Mushrooms... and «mole» made by Rey 19e

Veal from the Perche region, root vegetables and pepper sauce 25e

Chicken Supreme  
Jerusalem artichoke dauphine, herbaceous juice 28e

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

Cheese selection from Ile de France basin 16e

## Our desserts

Pastry of the day 10e

Tarte tatin, soft hazelnut biscuit, light vanilla-tonka cream 12e

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

Lemon tart, rosemary infused cream 12e