
Apéritifs

Champagne Vranken, Demoiselle Tête de Cuvée	18e
Champagne Pommery rosé Apanage	22e
Homemade Kir	14e
Other apéritifs (Martini, Lillet, Suze)	12e

White wines, by the glass

Douro, Terras Do Grifo, 2019	10e
Verdicchio Dei Castelli Di Jesi, Classico Sartarelli, 2018	12e
Le blanc sec de Suduiraut, Château Suduiraut, 2020	14e
Côte du Roussillon, «De-ci de-là», Domaine Modat, 2020	18e

Red wines, by the glass

Cairanne, Famille Perrin, 2019	10e
Côtes de Provence, Vérité du Terroir, Château La Gordonne, 2015	12e
Côtes du Roussillon, Cibelle, Domaine Mirmanda, 2020	14e
Côtes d'Or, Pinot noir, Domaine Alain Jeanniard, 2020	18e

Other drinks

Beer BapBap, Paris XI - 33cl	8e	Bulle de Ruche, Mead extra brut	12e
<i>Pale ale, Pilsner</i>		Evian 50cl	6e
Sodas - 33cl	8e	Badoit 50cl	6e
Fruit juices Alain Milliat - 33cl	10e	Chateldon 75 cl	10e

Teas, coffees & digestives

Espresso	6e
Cappuccino	6e
Tea, infusion	6e

Digestives from our selection **from 18e**
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

Menu cuisine joviale

39e

Starter



Main



Dessert

Foodies menu

70e

Poultry Pâté en croûte
quince condiment and salad



Scallops cooked meunière
braised endives with blood orange



Veal from the Perche region
root vegetables and pepper sauce



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

Comforting soup du jour 16e

Celery rave remoulade
curry, raisins macerated in cognac 16e

Poultry Pâté en croûte, quince condiment and salad 24e / 28e
[alone or to share]

Chicken egg with melanosporum truffle
Briard cheese and spinach 26e

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

Mains

Seared cuttlefish, chorizo cream and forbidden rice 21e

Scallops cooked meunière
braised endives with blood orange 34e

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

Whole lobster from Brittany 90e (600g)
mashed potatoes *(or topping of your choice)*

Mushrooms... and «mole» made by Rey 19e
Truffle option +25e

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

Chicken Supreme
cereals, coriander and smoked supreme sauce 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

Popcorn & caramel flan with tonka bean 12e

Chocolate finger like a black forest 12e

Chestnut tart & Corsican kumquat 12e