
♦

Soft-drinks

Sodas - 33cl 8e
Fruit juices, Alain Milliat - 33cl 10e

Evian (water) 50cl 6e
Badoit (sparkling water) 50cl 6e
Chateldon (sparkling water) 75 cl 10e

♦

Teas, Coffees

Espresso 6e
Cappuccino 6e
Thé, infusion 6e

♦

&

Ask for our wine list and other drinks



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 restauare for you*». Restauare, 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 of the day, suggestions from the Chef
39e / pers.

Starter
◇
Main course
◇
Dessert

The «gourmets» menu, choice in the main menu 70e / pers.

3 plates + 1 dessert

Our 'shared and jovial' menu

Small plates to share

60e / pers.

3 Starters, 3 main courses, 1 cheese and 2 desserts

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

Celery rave remoulade
curry, raisins macerated in cognac 16e

Poultry Pâté en croûte, quince condiment and salad 25e

Chicken egg
farmhouse cheese with sabayon and spinach 19e

Romaine-salad on the barbecue
anchovies, parmesan and capers 17e

Mains

Tuna belly, sabayon with verjuice and smoked butter 28e

Scallops cooked meunière, frothy broth with cabbage 35e

Sole meunière (350g) lemon butter 45e

Mushrooms... and «mole» made by Rey 20e
(supp. for sides)*

Chicken Supreme
stuffed with mushrooms 29e

The classic knife-cut beef tartare
seasoned on the platter 28e

Beef filet selected by Anaud Billon with spinach
and pepper sauce 35e

Our dishes are served with one side :
french homemade fries, mashed potatoes, vegetables from Val d'Oise, salad

Cheese selection from Ile de France basin 16e

Our desserts

Chocolate flan with hazelnut praliné 12e

Little cake with passion fruit, apple and Timut pepper 12e

Lemon yuzu tart, almond & orange blossom mousse 12e