
♦

Soft-drinks

Sodas - 33cl 8e
Fruit juice, Alain Milliat - 33cl
& Les Jus «Nos Jardins Imparfaits» - 25cl 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 restaure for you*». Restaure, 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

Soup du jour 16e

Green asparagus, verjus sabayon and salad sprouts 21e

Sardines in escabeche and romesco sauce 18e

Poultry Pâté en croûte, rhubarb condiment and salad 25e

Chicken egg
farmhouse cheese with sabayon and spinach 19e

Mains

Lacquered tuna filet and virgin sauce 35e

Sole meunière (350g) lemon butter 45e

White asparagus, tarragon broth and wild garlic 22e
(supp. for sides)*

Chicken Supreme with herbs 25e

Lamb confit with mint, feta siphon 30e

Tuna tartare seasoned on the platter 28e

Beef filet selected by Anaud Billon
and pepper sauce 38e

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