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### 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

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### Teas, Coffees

Espresso 6e  
Cappuccino 6e  
Thé, infusion 6e

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&

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.

1 starter, 2 main, 1 dessert

**Our 'shared and jovial' menu**

Small plates to share

60e / pers.

*3 starters, 3 main courses, 1 cheese and 2 desserts  
selection by our Chef*

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

## Starters

Gazpacho of the day 16e

Tomato from Simone's garden, focaccia, marjoram pesto and raw cream 21e

Sardines in escabeche and romesco sauce 19e

Poultry Pâté en croûte, fig condiment and salad 25e

Grilled zucchini salad, tomatoes  
basil and feta 19e

## Mains

Tuna tataki marinated in miso, sauce XO 35e

Red mullet cooked with wine butter sauce with red snapper liver 38e

Linguine of the day 19e  
(\* supp. for sides)

Chicken breast and its jus, candied lemon  
olives and marjoram 25e

Lamb confit with mint, feta siphon 30e

Tuna tartare seasoned on the platter 35e

Beef filet selected by Arnaud Billon  
and pepper sauce 39e

Veal chop, jus and fermented apricot 72e (for 2p)

**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** 18e

## Our desserts

Flan of the day 12e

Strawberry «petit gâteau», rose light cream & geranium rosat 12e

Raspberry tart, raspberry marmalade & red pepper  
vanilla light cream 12e