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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 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 Chefs
39e / pers.

Starter
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Main course
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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

Soup of the day 16e
Leeks and vinaigrette, granny smith and shiso 20e
Sardines in escabeche and romesco sauce 20e
Poultry Pâté en croûte, fig condiment and salad 25e
Heart of lettuce, homemade tuna-in-oil
parmesan and fried capers 19e

Mains

Tuna tataki marinated in miso, sauce XO 35e
Tuna tartare seasoned on the platter 35e
Snacked scallop 38e
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
marjoram and verjus sabayon 25e
Joël's pigeon, vanilla and pepper jus 30e
Beef filet selected by Arnaud Billon
and pepper sauce 39e

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
Fig «petit gâteau», mousse infused with fig-leave 12e
Lemon and yuzu tart, orange blossom mousse 12e