JOURNAL CAFÉ DE PARIS

No: 17

Year: 2024

23 to 29 April

BITE OF THE WEEK Roasted red mullet fillet on parsnip puree, lime, legumes, roasted tomatoes, served with a white wine sauce. 17,95

BITE OF THE SEASON Dutch asparagus "Flamande" with melted butter, ham, egg mimosa, fried parsley, and buttered potatoes 18,95

VEGETARIAN BITE

Roasted Dutch asparagus with burrata, confit tomatoes, basil leaves, coriander, and quinoa

17,95

SALAD OF THE MONTH

Salad of Dutch asparagus, oven-roasted salmon, avocado, egg, and herb mix with raspberry dressing 17,75

SOUP OF THE SEASON Velouté of Dutch asparagus with smoked salmon, croutons, and basil oil 8,50