

JOURNAL CAFÉ DE PARIS

No: 20

Year: 2024

14 to 20 may

BITE OF THE WEEK

Ibérico spare ribs glazed with ginger, mirin, and brown sugar, served on stir-fried sugar snaps, bok choy, radish, daikon, and fresh fries with tarragon-curry mayonnaise

17,95

BITE OF THE SEASON

Half grilled lobster on Dutch asparagus, braised lamb's lettuce, Béarnaise sauce with potato gratin

23,95

VEGETARIAN BITE

Mediterranean oven dish of mashed potatoes with sun-dried tomato, zucchini, vegetarian mince, ras el hanout, sesame seeds, gratinated garlic, and feta served with a refreshing couscous salad

17,95

SALAD OF THE MONTH

Salad of stir-fried asparagus, Pata Negra, Mayflower goat cheese, pine nuts, strawberry, and mixed greens with a herb vinaigrette

17,75

SOUP OF THE SEASON

Velouté of Dutch asparagus with ham, tarragon, parsley, and boiled egg

8,50