

JOURNAL CAFÉ DE PARIS

No: 30

Year: 2024

23 to 29 July

FROM 17 HRS

BITE OF THE WEEK

Confit de canard confit duck leg, rosemary, and foie gras on rocket mousseline, green asparagus with a port sauce

17,95

BITE OF THE SEASON

Pan -fried tunasteak rolled in sesameseeds served on bok choy, shiitake, spring onion and a soy-gingersauce

23,75

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

Greek salad with feta cheese, tomato, black garlic olives, red onion, green pepper, capers and cucumber with an oregano-lemon dressing

17,75

SOUP OF THE MONTH

Gazpacho of tomato, cucumber, red onion, roasted pepper, garlic and fresh basil with croutons

7,95