JOURNAL CAFÉ DE PARIS

No: 16

Year: 2025

April 15th to 21th

BITE OF THE WEEK

Mussel pan 'de Paris', Dutch mussels with white wine, carrot, leek, onion, and parsley, served with fries, salad and cocktail and garlic sauce 18.95

BITE OF THE SEASON

Slow cooked and grilled lamb chops, with a pistachio nut crust, & roasted fennel, roseval potatoes and tarragon sauce

25,50

VEGETARIAN BITE

Mediterranean quiche with goat cheese, spinach, sun-dried tomatoes, pine nuts, portobello, bee honey on a tomato and oregano sauce with a potato gratin 18,95

10,70

SALAD OF THE MONTH

Caesar salad with grilled chicken, Romaine lettuce, croutons, anchovy fillets, Parmesan cheese and poached egg 18,95

SOUP OF THE SEASON

Bouillabaisse with prawns, daurade, mussels, baby squid and scallop with an anchovy rouille

8,75