

JOURNAL CAFÉ DE PARIS

No: 28

Year: 2025

9th to 14th of July

BITE OF THE WEEK

**Pasta pappardelle with fried prawns in white wine sauce
with chili pepper, garlic, anchovies, cherry tomatoes,
lime and lobster sauce**

18,95

BITE OF THE SEASON

**Slow cooked and grilled dry-aged beef Rib-eye
with savory shallot tarte tartin
with potatoes and bearnaise sauce**

24,50

VEGETARIAN BITE

**Mediterranean quiche
a savory tart filled with goat cheese, spinach,
sun-dried tomatoes, walnuts, portobello and honey, served
on tomato and basil sauce with a side of potato gratin**

18,95

SALAD OF THE MONTH

**Salad Niçoise
briefly fried tuna fillet with Little Gem lettuce, potato,
anchovies, green beans, cherry tomatoes, cucumber, egg,
capers, olives with a lime dressing**

18,95

SOUP OF THE SEASON

**Gazpacho of tomatoes, cucumber, red onion,
roasted pepper, garlic, basil, olive oil and croutons**

8,75
