

# JOURNAL CAFÉ DE PARIS

No: 29

Year: 2025

15th to 21th of July

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## BITE OF THE WEEK

**Salmon trout 'Troisgros'**

**Wild salmon trout filet fried in garlic oil  
with sorrel, capers, samphire and saffron potatoes**

**with a Noilly Prat sauce**

**€18,95**

## BITE OF THE SEASON

**Grilled steak with roasted vegetables, mushroom creme,  
herb butter served with sweet potato fries and salad**

**€24,50**

**FRIED DUCK LIVER SUPPLEMENT**

**6,50**

## VEGETARIAN BITE

**Lasagne with vegetarian minced meat in tomato sauce with  
wild mushrooms, bell pepper, zucchini, ricotta**

**with a salad of burrata and San Marzano tomatoes**

**€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**

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