

JOURNAL CAFÉ DE PARIS

No: 38

Year: 2025

17th to 23th of September

BITE OF THE WEEK

Confit de Canard

**Duck leg cooked in goose fat on red cabbage and sweet potatoes
from the oven with an orange sauce**

€18,95

BITE OF THE SEASON

**Tuna steak fried in sesame seeds on bok choy, shiitake, spring
onion and bean sprouts with wasabi and a soy-ginger sauce
served with homemade fries**

€25,50

SPECIALITY OF THE WEEK

**Grilled dry-aged veal rib-eye with roasted vegetables, parsnip
mousseline, Roseval potatoes with a Bearnaise sauce**

€27,50

VEGETARIAN BITE

**Quiche Mediterranean with goat cheese, spinach, sun-dried
tomatoes, walnuts, portobello and honey on a tomato
and basil sauce with a potato gratin**

€18,95

SALAD OF THE MONTH

Salad de boeuf

**Fried tenderloin, arugula, capers, pine nuts, Gorgonzola, pear,
grilled peach and honey balsamic dressing**

€18,95

SOUP OF THE SEASON

**Pumpkin soup with pumpkin and green oil,
roasted seeds and croutons**

8,75
