

JOURNAL CAFÉ DE PARIS

No: 43

Year: 2025

21th to 207h of October

BITE OF THE WEEK

‘Papardelle al Scampi’

**in a white wine sauce with fried prawns and chili peppers, garlic,
cherry tomatoes and lime, with lobster sauce**

€18,95

BITE OF THE SEASON

Entrecôte à la Bordelaise

**grilled beef entrecôte with roasted vegetables,
fries and red wine sauce**

€25,00

SPECIALITY OF THE WEEK

Dry-aged veal Rib-eye

**grilled dry-aged veal rib-eye with roasted vegetables,
Roseval potatoes and Bearnaise sauce**

€27,95

VEGETARIAN BITE

**Mediterranean quiche with goat cheese and spinach, sun-dried
tomatoes, walnuts, porcini and honey served with a potato gratin**

€18,95

SALAD OF THE MONTH

Salad de boeuf

**Fried tenderloin, arugula, capers, pine nuts, Gorgonzola, pear,
lukewarm figs and honey balsamic dressing**

€18,95

SOUP OF THE SEASON

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

8,75
