

JOURNAL CAFÉ DE PARIS

No: 06

Year: 2026

3rd until 10th of Februari

BITE OF THE WEEK

Paella

Rice dish with chorizo, chicken and prawns, tomato, leek, thyme, safron, stock and peas

€18,95

BITE OF THE SEASON

Confit de Canard

Confit duckleg with saurkraut , apple, baconbits and bouquet garni vegetables with thyme-rosemary potatoes and a cranberry

sauce

€25,00

SPECIALTY OF THE WEEK

Limousin Rib-eye (300gr)

Grilled beef Rib-eye with roasted vegetables, oven-baked Amandine potatoes with café de Paris butter

€29,50

VEGETARIAN BITE

Pasta Melanzane alla Parmigiana

Fresh ravioli filled with aubergine in tomato sauce, basil and Parmesan with Sicilian caponata and Burrata

€18,95

SALAD OF THE MONTH

Thai salad of tenderloin pieces, sweet and sour cucumber, bok choy, bean sprouts, green beans, shiitake, mango, red onion, cashew nuts, mint, sesame oil, fresh pepper and a soy-ginger dressing

€18,95

SOUP OF THE SEASON

Pea soup

Classic, with artisanal smoked sausage and rye bread with smoked bacon
