

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
