

OUR SEAFOOD PLATTERS

Service from 12 noon to 3 p.m. and from 6 p.m. to 11 p.m.

	Price per person
Oysters	€68
3 Fines de Claire No. 3, 3 Gillardeau No. 3, 3 Belon No. 2, 3 Ostra Regal Special No. 3	
Shellfish	€100
½ lobster, ½ crab, 3 Dublin Bay prawns, 3 pink shrimps, whelks and small grey shrimps	
Café de la Paix	€110
Assortment of oysters 3 Fines de Claire No. 3, 3 Gillardeau No. 3, 3 Belon No. 2, 3 Ostra Regal Special No. 3 Shellfish and seafood 3 clams, ½ crab, 3 Dublin Bay prawns, 3 pink shrimps, whelks and small grey shrimps	
Opéra Royal	€145
Assortment of oysters 3 Fines de Claire No. 3, 3 Gillardeau No. 3, 3 Belon No. 2, 3 Ostra Regal Special No. 3 Shellfish and seafood ½ crab, ½ lobster, 3 clams, whelks, small grey shrimps, 3 Dublin Bay prawns, 3 pink shrimps	
With 30g of Baeri caviar, Aquitaine, France	€290

OUR OYSTERS

	6 pieces
Fines de Claire No. 3	€29
Fines de Claire No. 1	€30
Belon No. 2, Maison Cadoret	€33
Ostra Regal Specials No. 3	€34
Gillardeau Specials No. 3	€35

SHELLFISH & CRUSTACEANS

Whelks (250g)	€16
Clams (6 pieces)	€18
Grey shrimp	€19
Bunch of pink shrimp (6 pieces)	€19
Edible crab (whole or half)	€35 20
Chilled langoustines (6 pieces)	€38
Chilled Canadian lobster (whole or half)	€65 35

SHELLFISH COUNTER



SIGNATURE MENU

€140

Heir to a culinary history that began over a century ago, this signature menu revisits the Café de la Paix's classics with emotion and modernity.

Laurent André, Executive Chef at Café de la Paix

Seasonal crisp



French onion soup, recipe from 1862

Comté cheese, croutons



Confit duck foie gras

Cherry cream with thyme, green apples, toasted country bread



Corsican sea bass fillet

Crispy rice, Genoese pesto

Or

Pan-seared beef tournedos

Potato millefeuille, shallot and thyme marmalade,
béarnaise sauce



Lemon sorbet

Dry champagne



Our signature desserts

Caramelized millefeuille, Opéra



Coffee, tea or infusion

Delicacies

FOOD AND WINE PAIRINGS

€45

Class of champagne

Or

Signature cocktail "Eugénie"



Two glasses of wine - sommelier's selection

Served for the entire table from 12 p.m. to 3 p.m. and from 6 p.m. to 11 p.m.

STARTERS

French onion soup, recipe from 1862 Comté cheese, croutons	€25
Duck foie gras confit Cherry cream with thyme, green apples, toasted country bread	€39
Chicken, foie gras and mushroom pâté en croûte Onion relish and pickled cauliflower, toasted country bread	€33
Burgundy snails in shells Parsley butter	6 snails - €20 12 snails - €38
Green pea velouté Goat's cheese cream, candied lemon, mint oil	€22
White asparagus  Citrus hollandaise sauce	€25
Steamed artichoke 'Heart and Leaf'  Barolo mustard and vinegar sauce	€18
Norwegian smoked salmon Dill cream, lemon, and blinis	€36
Crab meat and lime Celery, cucumber and green apples, golden croutons and a sprig of dill	€38
With 10g of caviar	€56
"Mayo" eggs Spring green vegetable macedoine	€16
"Café de la Paix" salad with spring shoots  Fennel and citrus fruits, a dressing made with maple syrup and Barolo vinegar	€21
With burrata	€26
Baeri caviar - Aquitaine, France - (30g) Traditional garnish, blini	€150

SEA

Roasted trout fillet Cocotte potatoes, sorrel sauce	€35
Pike quenelle Spinach, lobster sauce	€38
“Corsican” sea bass fillet Crispy rice, Genoese pesto	€42
Organic linguine with Canadian lobster Shellfish bisque with saffron	€60

VEGETABLE

Spring vegetables  Fresh herb sauce	€35
Basil ravioli Comté cheese emulsion	€32

SHARING

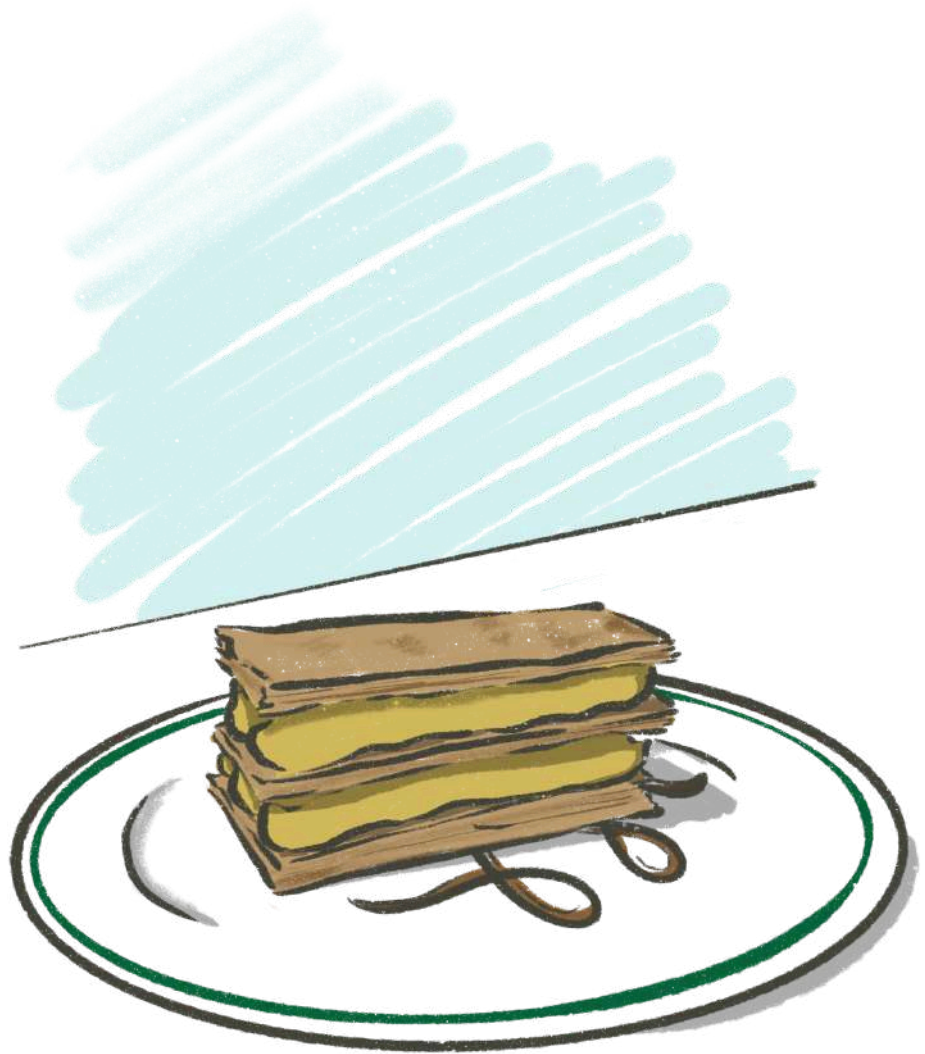
Sole meunière from the French coast (800g - 1000g) Mashed potatoes with fresh butter	€150
Angus rib of beef - Ireland (1.2kg) French fries and grilled Sucrine lettuce hearts, served with a pepper sauce	€145

LAND

Veal chop cooked in a casserole dish Steamed broccolini, meat jus with marjoram	€49
Chicken breast Peas cooked with morel mushrooms	€38
Japanese A4 Wagyu Sirloin Steak (150g) Steamed green asparagus	€87
Beef tenderloin tartare “Angus de Castille” - Prepared at your table French fries	€42
With 10g of caviar	€60
Pan-seared beef tournedos Potato gnocchi, shallot, thyme marmalade, béarnaise sauce	€52
With pan-fried duck foie gras	€61

SIDE

Mashed potatoes	€8
French fries	€8
Steamed white rice	€8
Fresh peas with butter	€8
Steamed or buttered spinach	€8
Slow-braised spring vegetables	€8



Service from 12 p.m. to 3 p.m. and from 6 p.m. to 11 p.m.

CHEESES

€18

16-month-aged Comté / Corsican sheep's cheese "Fleur du Maquis" / "Rocamadour" AOC goat's cheese

Quince paste, candied plum cream and toasted country bread

DESSERTS

Norwegian Omelette 1867

€20

"Created in 1867 in the heart of Le Grand Hotel, the Norwegian omelet is a subtle combination of ice cream and flambéed meringue, a gourmet tribute to culinary innovation. Each bite transports you to the classic and elegant history of the Café de la Paix."

Vanilla and chocolate ice cream, flambéed with Grand Marnier

Floating Island to share

€28

Cream with red praline

Opera

€18

Joconde biscuit, chocolate ganache, coffee buttercream

Caramelized millefeuille

€18

Organic Madagascar vanilla custard cream, salted butter caramel sauce

Crème brûlée

€16

Organic Madagascar vanilla

Molten dark chocolate cake (70% organic grand cru from Peru)

€16

Molten heart, almond ice cream

Pistachio profiteroles

€18

Profiteroles filled with pistachio ice cream, hot chocolate, caramelized pecans

Strawberry tart

€18

Almond cream, meringue, basil, strawberry sorbet

Red berry salad

€22

Vanilla syrup, raspberry sorbet

Coffee and delicacies

€19

ICE-CREAM

Frozen fruit - Fruttini

€24

Lemon, verberna

Ice cream and sorbets (2 scoops)

€15

Vanilla, coffee, chocolate, pistachio | lemon, raspberry, strawberry

AFTER DINNER COCKTAILS

€25

Espresso Martini

Vodka, espresso, coffee liqueur

Manhattan

Whisky, sweet vermouth, Angostura bitter

Negroni

Gin, Campari, sweet vermouth

DIGESTIVES

Our Chartreuses

Chartreuse jaune ou verte

€18

Chartreuse jaune MOF

€22

Our liqueurs

Bénédictine, Cointreau, Grand Marnier

€18

Limoncello

€18

Drambuie, Get 27, Get 31

€18

Bailey's, Marie Brizard

€18

Grand Marnier Centenaire

€24

Our spirits

Vieille Prune de Souillac

€17

Mirabelle, Framboise

€18

Williamine Morand

€19

Our Calvados

Drouin XO

€22

Our Cognacs

Rémy Martin VSOP

€22

Hennessy XO

€52

Hennessy Paradis

€175

Our Armagnacs

Bar Armagnac VSOP Château de Laubade

€21



OUR PARTNERS

Boulangerie Lalos

Country bread and other treats
Frédéric Lalos (MOF 1997), 65 Rue de la
Garenne, 92310 Sèvres

Confiture Parisienne

Chutneys, condiments and jams
Creator of taste and flavour, 17 Avenue
Daumesnil, 75012 Paris

Boucheries Nivernaises

Family-run business founded in 1954.
99 Rue du Faubourg Saint-Honoré,
75008 Paris

Vergers Saint-Eustaches

Fresh produce of exceptional quality
1 Rue de Provence, 94150 Rungis

La Ferme d'Alexandre

Dairy products (cheeses, creams, etc.)
27 Rue du Maillard, 94130 Orly

Epicerie Fine Latour

Strawberries, tomatoes and other fruit
and vegetables
Family-run farm specialising in open-field
produce, Avenue de Bordeaux, 47110
Allez-et-Cazeneuve

Cavadou

Truffles and asparagus
Jérôme Galis, truffle and asparagus
grower, 261 chemin du Cros, 84100
Uchaux

Saveurs Frites

Fresh chips
Grows its own potatoes (Agria), 4 rue
André Berthelémy, 10700 Villiers

Maison Bordier

Table butter
Hand-churned Bordier butter, 9 rue de
l'Orme, 35400 Saint-Malo

THE TEAMS BEHIND YOUR MEAL

Kitchen

Head Chef: Laurent André
Assisted by Pierre-Emmanuel, Brian, Gaëtan, Hicham et Abdé

Pastry

Head Chef: Simon Letailleur
Assisted by: Fabrice

Stewarding

Alexandre Guerrier
Assisted by Camille

Reception

Nacima
Assisted by Angie, Liliane, Tamou, Shanaz, Mustapha, Stéphane, Kenza

At your service:

Diane, Beti, Julien, Florian, Paul, Lahcen
Assisted by Ricardo, Mateusz, Dima, Loïc, Marie, Laurent, Medhi, Nicolas, Martial, Yannick,
Jonathan, Antoine, Linda, Juliette, Lucas, Orane, Bertrand, Stéphane, Christophe, Emmanuel,
Fabrice, Hervé, Amadou, Pascal, Thomas, Monica, Sébastien, Brune, Denis, Maria, Aurélien, Lucas,
Sabrina, Djiby, Rafael, Lassana, Djamal



@cafedelapaixparis

www.cafedelapaix.fr

Menu compiled in accordance with the provisions of Decree No. 2002-1465
dated 17 December 2002.

Our 'homemade' dishes are prepared on the premises using fresh ingredients.
Prices are net in euros, inclusive of tax and service charges. Please note that we do not accept cheques.
To ensure the comfort of our guests, the use of e-cigarettes is prohibited on the premises.