

OUR SEAFOOD PLATTERS

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

	Price per person
Oysters 3 Fines de Claire No. 3, 3 Gillardeau No. 3, 3 Belon No. 2, 3 Ostra Regal Special No. 3	€68
Shellfish ½ lobster, ½ crab, 3 Dublin Bay prawns, 3 pink shrimps, whelks and small grey shrimps	€100
Café de la Paix 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	€110
Opéra Royal 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	€145 €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
Cold Canadian Lobster (whole or half)	€65 35

SHELLFISH COUNTER

In 45 minutes

Starter | Main or Main | Dessert

€39

Weekly Menu

Starter | Main | Dessert

€49

Available at lunch only
From Monday to Friday, excluding weekends and public holidays

STARTERS

Eggs “Mayo”

Summer vegetable macedoine, tomato mayonnaise, mustard seeds



Charolais beef carpaccio

Arugula, capers, Parmesan cheese, Genovese pesto



“Café de la Paix” salad

Crunchy green beans, peach petals and fresh tomatoes, olive oil and verbena vinaigrette

With burrata + €4

MAIN COURSES

Monday

Flank steak

Green beans, maître d’hôtel butter

Tuesday

Oven-roasted veal rump

Provençal-style tomatoes, veal jus

Wednesday

Sea bream tartare

Spiced tomato syrup, cherry tomato salad

Thursday

“Paris-Toulouse” sausage

Mashed potatoes with fresh butter and fresh herbs

Friday

Norwegian salmon fillet

Zucchini with almonds, tangy meat jus

DESSERTS

Caramelized millefeuille

Madagascar vanilla cream (organic), salted butter caramel sauce



Opera

Chocolate and coffee Joconde biscuit, chocolate glaze and ganache, coffee buttercream



Ice cream and sorbet (2 scoops)

Vanilla, coffee, chocolate, caramel, pistachio, apulian almond, strawberry, raspberry, lemon, passion fruit

WEEKLY SPECIALS



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



Duck foie gras confit

Fig cream, toasted country bread



Roasted royal sea bream

Niçoise ratatouille, panisse fries

Or

Pan-seared beef tournedos

Potato gnocchi, onions and thyme marmalade, béarnaise sauce



Lemon sorbet

Champagne



Our signature desserts

Caramelized millefeuille, Opéra



Coffee, tea or infusion

Delicacies

FOOD AND WINE PAIRINGS

€45

Glass of Champagne



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 Fig cream, toasted country bread	€39
Chicken, apricot and rosemary pâté en croûte Onion condiment, pickled cauliflower, toasted country bread	€28
Burgundy snails in shells Parsley butter	6 snails - €20 12 snails - €38
Chilled velvety tomato soup  Tomato and basil sorbet, olive oil	€20
Thinly sliced sea bass Fennel and cucumber, lemon vinaigrette	€30
With Caviar (10g)	€48
Steamed artichoke 'heart and leaf'  Mustard sauce	€18
"Café de la Paix" salad  Crunchy green beans, peach petals and fresh tomatoes, olive oil and verbena vinaigrette	€21
With burrata	€26
Norwegian smoked salmon Dill cream, lemon, blini	€36
Bluefin tuna otoro Zest and juice of lime, toasted hazelnut crumble	€42
With 10g of caviar	€60
Dublin bay prawn carpaccio Olive oil pearls, citrus zest, basil shoots	€39
With 10g of caviar	€57
Eggs "mayo" Summer vegetable macedoine, tomato mayonnaise, mustard seeds	€16
Baeri caviar - Aquitaine, France - (30g) Traditional garnish, blini	€150

SEA

Provençal-style sautéed baby squid Creamy fennel and potato purée, vierge sauce	€32
Roasted royal sea bream Niçoise ratatouille, panisse fries	€39
Whole grilled corsican sea bass (400g / 600g) Vierge sauce and a choice of a side dish	€55
Organic linguine with Canadian lobster Shellfish bisque with saffron	€60

VEGETABLE

Pan-seared potato gnocchi with sage  Creamy tomato sauce	€26
Confit provençal vegetable tian  Black olives and fresh basil shoots	€28

SHARING (FOR TWO PEOPLE)

Sole meunière from the French coast (800g - 1000g) Mashed potatoes with fresh butter	€150
Angus rib of beef – Ireland (1000g - 1200g) French fries and grilled succrine lettuce hearts, served with a pepper sauce	€145

LAND

Grilled lamb chops Glazed carrots with cumin, herb sauce - apricots	€45
Yogurt-marinated chicken supreme Eggplant chips and caviar	€38
Japanese A4 Wagyu Sirloin Steak (150g) Grilled zucchini and toasted almonds	€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, onions and thyme marmalade, béarnaise sauce	€55
With pan-seared duck foie gras	€64

SIDE

Mashed potatoes	€8
French fries	€8
Steamed white rice	€8
Green beans, steamed or with butter	€10
Niçoise ratatouille	€10
Panisse fries	€8



OUR PARTNERS

Boulangerie Lalos

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

Epicerie Fine Latour

Family-run farm specialising in open-field
produce, Avenue de Bordeaux,
47110 Allez-et-Cazeneuve

Confiture Parisienne

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

Maison Bordier

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

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

Boucheries Nivernaises

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

Jego frères

Corson Michel
Local N°50 du Port de Pêche de Lorient
Lorient 56100

THE TEAMS BEHIND YOUR MEAL

Kitchen :

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

Pastry :

Head Chef : Simon Letailleur
Assisted by Fabrice

Stewarding :

Alexandre Guerrier
Assisted by Camille

Reception :

Nacima
Assisted by Angie, Liliane, Tamou, Shanaz, Moustapha, 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.