

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
$\frac{1}{2}$ lobster, $\frac{1}{2}$ crab, 3 Dublin Bay prawns, 3 pink shrimps, whelks and small grey shrimps	
Café de la Paix	€115
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, $\frac{1}{2}$ crab, 3 Dublin Bay prawns, 3 pink shrimps, whelks and small grey shrimps	
Opéra Royal	€146
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 $\frac{1}{2}$ crab, $\frac{1}{2}$ 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	€36
Gillardeau Specials No. 3	€35

SHELLFISH & CRUSTACEANS

Whelks (250g)	€16
Clams (6 pieces)	€18
Grey shrimp	€19
Bunch of pink shrimp (6 pieces)	€19
Crab (whole or half)	€37 20
Langoustines (6 pieces)	€38
Canadian lobster (whole or half)	€66 36

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

Fig and Sarawak pepper chutney, toasted country bread



Roasted sea scallops

Celeriac purée with brown butter, fig and green apple,
vanilla white butter

Or

Pan-seared beef tournedos

Potato gnocchi, thyme onion 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

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 Fig and Sarawak pepper chutney, toasted country bread	€39
“Richelieu” pâté en croûte Duck, smoked quail and grapes Onion condiment and pickled cauliflower, toasted country bread	€28
Burgundy snails in shells Parsley butter	6 snails - €21 12 snails - €38
Mushroom broth like a cappuccino Wild mushrooms, cockles and samphire Cockles-free upon request, for a vegetarian option 	€27
Steamed and grilled market leeks  Mimosa egg, mild mustard sauce, hazelnut	€18
Norwegian smoked salmon Dill cream, lemon, blini	€36
Langoustine carpaccio Bergamot-infused olive oil, basil shoots	€39
With 10g of caviar	€57
Eggs with crab Madras curried lemon mayonnaise, lemon gel	€22
Veal head terrine Cribiche sauce	€29
Mushroom salad  Sliced Paris mushrooms, duxelles, truffle and lemon vinaigrette, sesame seeds, parmesan shavings With autumn truffle supplement	€26 €35
Baeri caviar - Aquitaine, France - (30g) Traditional garnish, blini	€150

THE MENU

SEA

Salmon fillet Mushroom fricassee and emulsion	€39
“Portefeuille” style fried whiting Tartare sauce, steamed potatoes, parsley	€48
Roasted sea scallops from the French coast Celeriac purée with brown butter, figs and green apples, vanilla white butter	€58
Organic linguine with Canadian lobster Shellfish bisque with saffron	€62

VEGETABLE

Porcini mushroom ravioli  Baby spinach and toasted hazelnuts	€34
Celeriac and autumn truffle millefeuille Vegetable jus	€28

SHARING

Sole meunière from the French coast (800g - 1000g) Mashed potatoes with fresh butter	€154
Confit lamb shoulder White beans in tomato, spiced jus	€140

LAND

Chicken “Cordon Bleu” with ham and aged Comté	€38
Cheese sauce with yellow wine , fresh butter mashed potatoes	
Pan-seared veal sweetbread	€58
Pumpkin, girolle mushrooms and meat jus	
Japanese A4 Wagyu Sirloin Steak (150g)	€87
Glazed salsify, rich jus	
Beef tartare “Castille Angus’ - Prepared at your table	€42
French fries	
With 10g of caviar	€60
Pan-seared beef tournedos	€55
Potato gnocchi, thyme onion marmalade, béarnaise sauce	
With pan-fried duck foie gras	€64

SIDE

8 €

Mashed potatoes
French fries
Steamed white rice
Mushroom cassiolette
Roasted pumpkin
Buttered spinach



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 Calis, 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, Océane

At your service:

Diane, Beti, Julien, Paul, Lahcen
Assisted by Ricardo, Mateusz, Dima, Loïc, Marie, Laurent, Medhi, Nicolas, Enzo, Yannick,
Jonathan, Antoine, Linda, Lucas, Bertrand, Stéphane, Christophe, Emmanuel, Fabrice, Hervé,
Amadou, Pascal, Thomas, Monica, Sébastien, Brune, Denis, Maria, Mathias, Aurélien, Luca, Tristan,
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.

Allergen list and meat origin available upon request from our team.

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.