

Breakfast • Petit Dèjeuner

Monday to Friday 09:00am to 11:30am, Saturday 09:00am to 3:30pm, Sunday 09:30am to 3:30pm



Two poached eggs in a glass with baguette sticks	5,60
Croque Madame Toast with cheese, crème fraîche, ham and fried egg	8,90
Croque Monsieur Toast with ham, crème fraîche, ham gratinated with cheese	8,90
Tartare à Cheval ca. 120g Tartare on wholemeal bread with fried egg	16,20
Croissant Jambon Fromage Hot croissant with ham & cheese	5,20
Croque Mozzarella (vegan) Toast with tomato, pesto, rucola and mozzarella	10,90
French toast with blueberry jam and honey	7,50

The French
1 croissant, baguette, jam, honey,
butter, yoghurt with fresh fruits
14,50

The vegetarian
Cheese selection, jam, boiled egg,
fresh cheese, butter,
yoghurt with fresh fruits, 1 croissant, 1 roll
17,90

The Small
Cheese and cold cut, jam, boiled egg, butter,
yoghurt with fresh fruits, 1 croissant, 1 roll
18,50

The Italian
Tomate-Mozzarella-Pesto, Taleggio,
Mortadella, Coppa ham, salami, butter,
yoghurt with fresh fruits, stone oven ba-
guette, 1 roll
16,50

The English
2 toast, bacon, tomato, marmelade, butter,
scrambled eggs, baked beans, sausages
18,50

The Moroccan
French toast with melted tomatoes,
coriander goat's cheese, orange jam,
butter, 1 croissant
17,50

The American
1 pancake, 2 fried eggs, bacon, maple sirup,
orange juice 0,1l
15,50

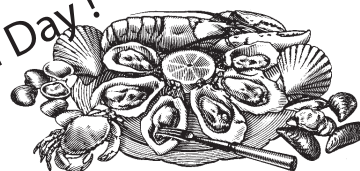
Breakfast for 2
Cheese and cold cuts selection, jam,
2 boiled eggs, fresh fruits, graved salmon,
2 croissants and 4 rolls, 2 orange juices 0,1l,
2 Crémant 0,1l, 2 hot drinks

EXTRAS	
Portion scrambled eggs	4,10
2 fried eggs	4,10
Pancake, maple syrup, peanutbutter	6,50
Portion Bacon	3,90
1 boiled egg	1,70
Homemade Jam	1,70
Freshly squeezed orange juice 0,1 l	3,20
Freshly squeezed orange juice 0,2 l	6,40
Fresh fruit salad	5,50
Yoghurt with fresh fruits	6,70
Vegan coconut rice pudding & fruits	6,70
Graved salmon	9,50
2 slices of toast	1,50
2 slices of wholemeal nut bread	2,00
Roll, baguette, 2 Toast	1,50
Croissant	2,40
Portion cheese/cold cuts	3,20
Portion butter, fresh cheese	0,80
Portion honey, Nutella, peanutbutter	0,70

Macarons

French tea biscuits filled with
White chocolate with vanilla
Pistachio
Dark chocolate
Caramel with fleur de sel
lemon with raspberry
Plum-gingerbread
Coffee
Blackberry
Piece 2,00

All Day! Oysters



Piece	3,90
1/2 dozen	22,90
1/2 dozen with 1 Glas Champagne	32,90
13 for 12	45,00

Ask our employees for information about ingredients in our dishes that can trigger allergies and intolerances!

LES CLASSIQUES

daily from 12.00 AM

SNACKS & SANDWICHES

LES TARTARES

Vegan Tartare du Chef
with vegan caviar, baguette and frites
24,50

Tartare du Chef
200g Tartare with Baguette and frites
or
whole grain bread with butter
24,50

Tartare Fromage
200g Tartare fried briefly
with matured Comté und rites
24,50

Tartare Campagnard
200g Tartare fried briefly
with diced bacon and frites
24,50

Tartare Cafe Paris
TARTARE prepared at the tabel
200g with frites und baguette
27,50

Tartare royale
200g Tartare with truffle
with frites und baguette
34,50

3 sausages
with ketchup, mustard and baguette
8,50

Sandwich Merguez Frites
Baguette sandwich with lamb sausages,
fiery harissa and frites
13,90

Salade "Cafe Paris"
Pickled vegetables, lettuce and Dijon mustard
vinaigrette
14,80

Paté Maison - House pate
with herb creme fraiche, mustard and cornichons
15,50

Entrecôte Steak Frites Salade
Premium Steak, frites and salad
29,50

Assiette de Fromages
(selection of french cheese with grapes)
small 11,50 · big 17,50
with fig mustard 42g glass 2,10

Breton Fishsoup
with cheese, croûtons und aioli
12,50

Caesar Salade
with fried black tiger prawns and bacon
18,90

Salade Niçoise
with poached egg
19,50

Merguez Frites Salade
Lamb sausages with fiery harissa,
frites and small salad
24,50

Crème Brûlée
9,80

Mousse au chocolat
6,70

Portion fries
4,00

Ketchup / Aioli
0,50

Butter (salty)
0,90

DRINKS • BOISSONS

HOT DRINKS

Wine

WHITE

Viognier	0,1l	4,00
Leduc	0,25l	10,00
Pays d'Oc	0,5l	20,00

Chardonnay	0,1l	4,60
Domaine Fichet	0,25l	11,50
Bourgogne	0,5l	23,00

Riesling Classic	0,1l	6,40
Hugel	0,25l	16,00
Alsace	0,5l	32,00

Pinot Blanc	0,1l	5,00
Hugel	0,25l	12,50
Alsace	0,5l	25,00

Sancerre	0,1l	8,00
J.-M. Berthier	0,25l	20,00
Loire	0,5l	40,00

ROSÉ

Roche Audran	0,1l	4,00
Vincent Roche	0,25l	10,00
Côtes du Rhône	0,5l	20,00

biodynamic

RED

Les Vigneaux	0,1l	3,60
Merlot	0,25l	9,00
Pay d'Oc	0,5l	18,00

Little James

Grenache	0,1l	4,00
Saint Cosme	0,25l	10,00
Rhône	0,5l	20,00

Bordeaux	0,1l	4,80
Ch. Grand Bireau	0,25l	12,00
bio	0,5l	24,00

Languedoc	0,1l	5,60
Hecht & Bannier	0,25l	14,00
biodynamic	0,5l	28,00

Pinot Noir	0,1l	5,30
Abbe Rous	0,25l	13,20
Pays d'oc	0,5l	26,40

CHAMPAGNE

Café Paris Brut
Édition Limitée
0,1l 11,90

Café Paris Rosé Brut
Édition Limitée
0,1l 13,50

CRÉMANT	0,1l	8,20
Bouvet-Ladubay		

CIDRE	0,25l	5,50
	0,5l	11,00

If you have any questions about allergens and additives, contact our employees.

Espresso	2,60
Espresso Macchiato	2,60
Double Espresso	4,00
Double Espresso Macchiato	4,00
Cappuccino	4,00
Café Crème / Americano	3,50
Café Latte	4,50
Bol de Café au Lait	4,80
Café Gourmand (Espresso with macaron)	4,50
Café Brûlot (with Brandy and cinnamon)	6,50
Café Normand (Espresso with Calvados)	5,40
Hot chocolate	4,90
with whipped cream	5,20
with Rum & whipped cream	7,50

Cup of tea 0,3l 3,90

N° 1 Earl Grey Imperial	Black tea with bergamot flavour
N° 2 Earl Grey Café Paris	Black tea with mango bergamot flavour
N° 3 Lyon	Yellow tea with pomegranate cranberry
N° 4 Cannes	Green tea with bergamot vanilla flavour
N° 5 La Rochelle	Herbal tea with verbena moringa mango
N° 6 La Camomille	camomile tea with aromatic flavour
N° 7 Tour Eiffel	Black tea with spicy assam flavour
N° 8 Arc de Triomphe	Darjeeling with flowery flavour
N° 9 Le Jasmin	Green tea with delicate jasmine flavour
N° 10 Nougat	Black tea with caramel flavour
N° 11 En Vogue	Herbal tea with ginger lemon flavour
N° 12 La Menthe	Refreshing peppermint tea
N° 13 Marseille	Herbal tea with fruity flavour
N° 14 Saint-Tropez	Black tea with fruity vanilla flavour
N° 15 Côte d'Azur	Green tea with basil blossom flavour
N° 16 La Promenade	Green tea with mild flavour
N° 17 Petit Dejeuner	Black tea with vanilla flavour
N° 18 Moulin Rouge	Fruit tea with strawberry-orange flavour
N° 19 Nizza	Fruit tea with sweet lemon flavour
N° 20 Grasse	Black tea with spicy caramel flavour
N° 21 Rouge Vanille	Roobos tea with vanilla flavour

COLD DRINKS

Water		
still / sparkling	0,25l	2,40
	0,46l	3,60
	0,25l	2,90
Selters Classic sparkling	0,75l	7,50
Selters Naturell still	0,25l	2,90
	0,75l	7,50
Orangina yellow	0,25l	3,70
Mirinda / Sevenup	0,2l	3,20
	0,5l	6,20
Pepsi Cola / Pepsi Max	0,2l	3,20
	0,5l	6,20
Schweppes Tonic / Dry Tonic / Bitter Lemon / Ginger Ale / Ginger Beer	0,2l	3,50
Grenadine/Menthe	0,2l	3,40
Diabolo (Limonade)		

JUICE

Freshly squeezed orange juice	0,1l	3,20
	0,2l	6,40
Tomato juice	0,2l	3,00
Orange, Rhubarb	0,2l	3,00
Grape, Appel	0,2l	3,00
Passion fruit	0,2l	3,00
Juice spritzer	0,1l	3,00
	0,5l	5,50

BIER

draught

Galopin	0,15l	2,00
Jever Pils	0,3l	3,90
	0,5l	6,20
Allgäuer Buble	0,3l	3,90
Light	0,5l	6,20
Picon Bière	0,3l	4,80
	0,5l	6,90
Tango	0,3l	4,20
Beer with grenadine	0,5l	6,50
Monaco	0,3l	4,20
Alsterwater with grenadine	0,5l	6,50

Bottle

Kronenbourg 1664	0,25l	3,90
Weizen Kristall	0,5l	5,50
Weizen Hefe	0,5l	5,50
Weizen Dunkel	0,5l	5,50
Weizen non-alcoholic	0,5l	5,50
Jever Fun non-alcoholic	0,33l	3,90

PASTIS & ANIS

Ricard	2cl	4,50
Pastis 51	2cl	4,50
Pernod	2cl	4,50
Perroquet with mint syrup	2cl	6,00
Tomate with grenadine	2cl	6,00
Mauresque with almond syrup	2cl	6,00


APERITIFS

Kir Cassis, Pêche, Framboise, Mûre	0,1l	7,50
Noilly Prat dry	4cl	4,00
Noilly Prat ambre	4cl	7,50
Noilly Prat rouge	4cl	6,50
Dubonnet	4cl	3,50
Pineau des Charentes	4cl	8,00

ST. GERMAIN COCKTAIL

Crémant Bouvet Ladubay,
St. Germain, Soda
13,50

DIGESTIFS

 Hennessy V.S	4cl	12,50
Calvados X.O.	4cl	8,50
Armagnac X.O.	4cl	14,50
Eaux de vie	4cl	10,50

Mirabelle, Mûre, Williams, Vielle Prune, Poire