

LES CLASSIQUES

Monday to Sunday • 12:00 p.m. – 10:30 p.m.


SOUPES & SALADES

Breton fish soup – spicy	14,70
with cheese, croûtons und aioli	
Oriental vegetable tagine VGN	28,50
with chickpeas, apricots, cilantro and mint	
Salade „Café Paris“	15,90
pickled vegetables, leaf salad and Dijon mustard vinaigrette	
Caesar Salade	20,50
with fried black tiger prawns and bacon	
Salade Niçoise	19,90
with poached egg	
Merguez Frites Salade	25,50
Merguez lamb sausages with spicy harissa, fries and a small salad	

ASSIETTE DE FROMAGES

French cheese	small · 16,70
with grapes	large · 23,60
fig mustard	2,40

OYSTERS

Piece		4,20
1/2 dozen		24,90
with a glass of champagne		34,90
13 für 12 pieces		46,90

SANDWICHES & SNACKS

Sandwich Merguez Frites	14,90
baguette sandwich with Merguez lamb sausages, fiery harissa and fries	
Portion of fries VGT	4,50
MEAT	
Paté Maison – House pâté	17,50
with herb crème fraîche, gher- kins and mustard	
Entrecôte-Steak Frites Salade	35,00
Premium steak, fries and salad	
3 sausages	12,50
with ketchup, mustard and baguette	

LES TARTARES

Optionally with wholemeal-rye bread

Tartare du Chef – 200 gr	27,50
with baguette and fries	
Vegan Tartare du Chef VGN	27,50
with vegan caviar, baguette and fries	
Tartare Café Paris – 200 gr	30,50
• prepared at the table • with baguette and fries	
Tartare Royale – 200 gr	37,50
with truffle, baguette and fries	
Tartare Fromage – 200 gr	27,50
briefly fried with mature Comté cheese and fries	
Tartare Campagnard – 200 gr	27,50
briefly fried with diced bacon and fries	
EXTRAS	
Ketchup / Aioli	0,60
Portion of salted butter	1,40
DESSERT	
Crème Brûlée	9,90
Mousse au chocolat	7,50

Information about allergens and additives can be obtained from our staff.