

## PETIT DÉJEUNER BREAKFAST

Monday to Friday • 09:00 a.m. – 11:30 a.m.  
Saturday • 9:00 a.m. – 3:30 p.m.  
Sunday & holidays • 9:30 a.m. – 3:30 p.m.

<b>Avocado Bread</b>	13.50
Avocado on toasted yeast bread with fried egg, tomato and rocket salad	
<b>Avocado Croissant</b>	
Avocado on a toasted croissant with tomato, peppers, rocket salad and parmesan	
... with burrata	16.50
... with poached egg	13.50
<b>Two poached eggs in a glass</b>	5.90
with baguette sticks and chives	
<b>Croque Madame</b>	9.50
Toast with ham, crème fraîche, fried egg and cheese au gratin	
<b>Croque Monsieur</b>	9.50
Toast with ham, crème fraîche and cheese au gratin	

### MACARONS

Pistachio	
White chocolate with vanilla	
Dark chocolate	
Caramel with fleur de sel	
Lemon with raspberry	
Piece	2.20

<b>Tartare à Cheval – ca.120 gr</b>	16.90
marinated tartare on whole-meal-rye bread with fried egg and salad	
<b>Croissant Jambon Fromage</b>	5.60
hot croissant with ham and cheese	
<b>Croque Mozzarella VGN</b>	10.90
Toast topped with tomatoes, pesto, rocket salad and mozzarella, baked in the oven	
<b>French Toast</b>	7.90
with blueberry jam and honey	

### CAKE

<b>Tartes</b>	Piece from 4.60
<b>Tartelettes</b>	Piece from 5.60

<b>The French VGT</b>	15.50
• 1x croissant, baguette • butter, jam, honey, Nutella • Yoghurt VGN with fruits	
<b>The Vegetarian VGT</b>	19.50
• 1x croissant, 1x roll • butter, jam, honey, cheese selection, cream cheese • 1x boiled egg, tomato and mozzarella, pesto, yoghurt VGN with fruits	
<b>The Vegan VGN</b>	19.50
• 2x rolls • Margarine, chocolate spread, jam, peanut butter, Gouda cheese and cold cuts VGN, avocado cream, Le Parfait • Yoghurt VGN with mango compote	



### EXTRAS

<b>Freshly squeezed orange juice</b>	3.20
0.1 l / 0.2 l	6.40
<b>Boiled egg</b>	2.00
<b>Portion of scrambled eggs</b>	4.50
<b>Fried eggs – 2 pcs.</b>	4.50
<b>Bacon</b>	6.50
<b>Pancake with maple syrup and peanut butter</b>	9.00
<b>Fresh fruit salad</b>	5.90
<b>Yoghurt VGN with fruits</b>	7.40
<b>Coconut rice pudding VGN with fruits</b>	6.90
<b>Croissant</b>	2.40
<b>2x wholemeal-rye bread</b>	2.20
<b>Rolls / baguette / 2x toast</b>	1.80
<b>Graved salmon</b>	11.50
<b>Selection of cheese</b>	4.90
<b>Selection of cold cuts</b>	5.90
<b>Butter / cream cheese</b>	1.00
<b>Honey / Nutella / peanut butter</b>	0.70
<b>Homemade jam</b>	2.00

<b>The Small</b>	20.50
• 1x croissant, 1x roll • butter, jam, Nutella, selection of cheese and cold cuts • 1x boiled egg, yoghurt VGN with fruits	
<b>The Italian</b>	20.50
• 1x roll, stone-baked baguette • Butter, Manchego cheese, mortadella, coppa ham, salami • tomato and mozzarella, pesto, yoghurt VGN with fruits	
<b>The English</b>	19.50
• 2x toast • butter, orange marmelade • scrambled eggs, bacon, tomato, baked beans, Nuremberg sausages	
<b>The Moroccan</b>	21.50
• 1x croissant • butter • French toast with melted tomatoes, cilantro, goat's cheese and orange marmelade	
<b>The American</b>	19.50
• 1x pancake, maple syrup • 2x fried eggs, bacon • orange juice – 0.1 l	
<b>Breakfast for two</b>	59.00
• 2x croissants, 4x rolls • butter, jam, selection of cheese and cold cuts, graved salmon • 2x boiled eggs, tomato and mozzarella, pesto, yoghurt VGN with fruits • 2x orange juice – 0.1 l, 2x crémant or non-alcoholic sparkling wine – 0.1 l, 2x hot beverage	

### OYSTERS

<b>Piece</b>	4.20
<b>1/2 dozen</b>	24.90
with a glass of champagne	34.90
<b>13 für 12 pieces</b>	46.90

## LE CLASSIQUES

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

### SOUPES & SALADES

<b>Breton fish soup – spicy</b>	14.70
with cheese, croûtons und aioli	
<b>Oriental vegetable tagine VGN</b>	28.50
with chickpeas, apricots, cilantro and mint	
<b>Salade „Café Paris“</b>	15.90
pickled vegetables, leaf salad and Dijon mustard vinaigrette	
<b>Caesar Salade</b>	20.50
with fried black tiger prawns and bacon	
<b>Salade Niçoise</b>	19.90
with poached egg	
<b>Merguez Frites Salade</b>	25.50
Merguez lamb sausages with spicy harissa, fries and a small salad	

### ASSIETTE DE FROMAGES

<b>French cheese</b>	small · 16.70
with grapes	large · 23.60
<b>fig mustard</b>	2.40

### SANDWICHES & SNACKS

<b>Sandwich Merguez Frites</b>	14.90
baguette sandwich with Merguez lamb sausages, fiery harissa and fries	
<b>Portion of fries VGT</b>	4.50

### MEAT

<b>Paté Maison – House pâté</b>	17.50
with herb crème fraîche, gherkins and mustard	
<b>Entrecôte-Steak Frites Salade</b>	35.00
premium steak, fries and salad	
<b>3 sausages</b>	12.50
with ketchup, mustard and baguette	

### LES TARTARES

Optionally with wholemeal-rye bread

<b>Tartare du Chef – 200 gr</b>	27.50
with baguette and fries	
<b>Vegan Tartare du Chef VGN</b>	27.50
with vegan caviar, baguette and fries	
<b>Tartare Café Paris – 200 gr</b>	30.50
• PREPARED AT THE TABLE • with baguette and fries	
<b>Tartare Royale – 200 gr</b>	37.50
with truffle, baguette and fries	
<b>Tartare Fromage – 200 gr</b>	27.50
briefly fried with mature Comté cheese and fries	
<b>Tartare Campagnard – 200 gr</b>	27.50
briefly fried with diced bacon and fries	

### EXTRAS

<b>Ketchup / Aioli</b>	0.60
<b>Portion of salted butter</b>	1.40

### DESSERT

<b>Crème Brûlée</b>	9.90
<b>Mousse au chocolat</b>	7.50

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

## APÉRITIFS

<b>Kir</b>	0.1 l · 7.50
Cassis, Pêche, Framboise, Mûre	
<b>Noilly Prat Dry</b>	4 cl · 4.50
<b>Noilly Prat Ambre</b>	4 cl · 4.00
<b>Noilly Prat Rouge</b>	4 cl · 4.00
<b>Dubonnet Rouge</b>	4 cl · 3.50
<b>Pineau des Charentes</b>	4 cl · 8.00

## WINE

### WHITE

<b>Rolle (Vermentino)</b>	0.1 l · 4.00
Hecht & Bannier	0.25 l · 10.00
Languedoc	0.5 l · 20.00
<b>Chardonnay</b>	0.1 l · 4.80
C. & F. Berthier	0.25 l · 12.00
Loire	0.5 l · 24.00
<b>Riesling Classic</b>	0.1 l · 6.40
Hugel	0.25 l · 16.00
Alsace	0.5 l · 32.00
<b>Pinot Blanc</b>	0.1 l · 5.00
Hugel	0.25 l · 12.50
Alsace	0.5 l · 25.00
<b>Sancerre</b>	0.1 l · 8.90
C. & F. Berthier	0.25 l · 22.20
Loire	0.5 l · 44.40

## ST. GERMAIN SPRITZ POUR QUATRE

Sauvion Crémant de Loire Brut,  
St. Germain, soda, lemon

14.50

### ROSÉ

<b>Château Favori</b>	0.1 l · 7.70
Provence	0.25 l · 19.30
Bio	0.5 l · 38.60

### RED

<b>Les Vigneaux</b>	0.1 l · 3.60
Merlot	0.25 l · 9.00
Pay d'Oc	0.5 l · 18.00
<b>Micro Cosme</b>	
Pinot-Grenache	0.1 l · 4.00
Ch. Saint Cosme	0.25 l · 10.00
Rhône	0.5 l · 20.00
<b>Bordeaux Supérieur</b>	0.1 l · 5.80
Ch. Malrome	0.25 l · 14.50
Toulouse-Lautrec	0.5 l · 29.00
<b>Languedoc</b>	0.1 l · 5.60
Hecht & Bannier	0.25 l · 14.00
Bio	0.5 l · 28.00
<b>Pinot Noir</b>	0.1 l · 4.90
C. & F. Berthier	0.25 l · 12.25
Loire	0.5 l · 24.50
<b>Côtes du Rhône Rouge</b>	0.1 l · 4.90
La Bastide	0.25 l · 12.25
Saint-Dominique	0.5 l · 24.50

## CHAMPAGNE

<b>Café Paris Extra Brut</b> Édition Limitée	0.1 l · 11.90
<b>Café Paris Rosé Brut</b> Édition Limitée	0.1 l · 13.50

### SPARKLING WINE

<b>Sauvion Crémant de Loire Brut</b>	0.1 l · 8.20
<b>Cidre</b>	0.25 l · 5.80
	0.5 l · 11.60

## HOT DRINKS

<b>Espresso</b>	2.60
<b>Espresso Macchiato</b>	2.60
<b>Double Espresso</b>	4.00
<b>Double Espresso Macchiato</b>	4.00
<b>Cappuccino</b>	4.00
<b>Café Crème</b>	3.50
with milk cap	
<b>Americano / cup of coffee</b>	3.50
<b>Café Latte (Macchiato)</b>	4.50
<b>Bol de Café au Lait</b>	4.80
milk coffee	
<b>Café Gourmand</b>	4.50
espresso with macaron	
<b>Café Brûlot</b>	6.50
with brandy and cinnamon	
<b>Café Normand</b>	5.40
espresso with Calvados	
<b>Chocolat Chaud</b>	4.90
hot chocolate	5.20
with cream topping	7.50
with rum & cream topping	

## CUP OF TEA

0.25 l · 3.90

<b>N° 1 Earl Grey Imperial</b> black tea	strong bergamot
<b>N° 2 Earl Grey Café Paris</b> black tea	bergamot with mango
<b>N° 3 Lyon</b> yellow tea	pomegranate with cranberry
<b>N° 4 Cannes</b> Green tea	sweet bergamot with vanilla
<b>N° 5 La Rochelle</b> herbal infusion	verbena, moringa & mango
<b>N° 6 La Camomille</b> chamomile tea	characteristically aromatic
<b>N° 7 Tour Eiffel</b> black tea	strong, spicy
<b>N° 8 Arc de Triomphe</b> black tea	aromatic, floral, light
<b>N° 9 Le Jasmin</b> green tea	delicate floral jasmine note
<b>N° 10 Nougat</b> black tea	caramel
<b>N° 11 En Vogue</b> herbal infusion	fruity ginger with lemon
<b>N° 12 La Menthe</b> peppermint tea	refreshingly minty
<b>N° 13 Marseille</b> herbal infusion	fruity
<b>N° 14 Saint-Tropez</b> black tea	Peach, mirabelle plum & vanilla
<b>N° 15 Côte d'Azur</b> green tea	fresh floral notes
<b>N° 16 La Promenade</b> green tea	refreshingly mild
<b>N° 17 Petit Dejeuner</b> black tea	vanilla
<b>N° 18 Moulin Rouge</b> fruit infusion	strawberry and orange
<b>N° 19 Nizza</b> fruit infusion	slightly sweet lemon
<b>N° 20 Grasse</b> black tea	spices with caramel
<b>N° 21 Route Vanille</b> rooibos tea	vanilla

## BEER

### BARREL

<b>Galopin</b>	0.15 l · 2.00
<b>Jever Pils</b>	0.3 l · 3.90
	0.5 l · 6.20
<b>Allgäuer Büble</b>	0.3 l · 3.90
<b>Hell</b>	0.5 l · 6.20
<b>Picon Bière</b>	0.3 l · 4.80
	0.5 l · 6.90
<b>Tango</b>	0.3 l · 4.20
beer with grenadine	0.5 l · 6.50
<b>Monaco</b>	0.3 l · 4.20
beer with lemonade and grenadine	0.5 l · 6.50

### BOTTLE

<b>Kronenbourg 1664</b>	0.25 btl. · 3.90
<b>Weizen Kristall</b>	0.5 btl. · 5.50
<b>Weizen Hefe</b>	0.5 btl. · 5.50
<b>Weizen Dunkel</b>	0.5 btl. · 5.50
<b>Weizen non-alcoholic</b>	0.5 btl. · 5.50
<b>Jever Fun non-alcoholic</b>	0.33 btl. · 3.90

## PASTIS & ANISE 2 CL

<b>Ricard</b>	5,00
<b>Pastis 51</b>	5,50
<b>Pernod</b>	5,00
<b>Casanis</b>	4,00
<b>Perroquet</b> with mint syrup	6,00
<b>Tomate</b> with grenadine	6,00
<b>Mauresque</b> with almond syrup	6,00

## COLD DRINKS

### WATER & SOFT DRINKS

<b>Table water</b>	0.25 l · 2.40
still / sparkling	0.46 l · 3.60
<b>Selters</b>	0.25 l · 2.90
Classic / Naturell	0.75 l · 7.50
<b>Orangina Original</b>	0.25 l · 3.70
<b>Mirinda / 7 Up</b>	0.2 l · 2.90
	0.5 l · 5.90
<b>Pepsi Cola</b>	0.2 l · 3.20
Original / Max / Zero	0.5 l · 6.20
<b>Schweppes</b>	0.2 l · 3.50
Tonic / Dry Tonic / Bitter Lemon / Ginger Ale / Ginger Beer	
<b>Diabolo Limonade</b>	0.2 l · 3.40
Grenadine / Menthe	
<b>JUICES</b>	
<b>Freshly squeezed orange juice</b>	0.1 l · 3.20
	0.2 l · 6.40
<b>Tomato juice</b>	0.2 l · 3.00
<b>Fruit juices</b>	0.2 l · 3.00
Orange / apple / grape / rhubarb / passion fruit	
<b>Juice spritzers</b>	0.2 l · 3.00
	0.5 l · 5.50

### DIGESTIF 4 CL

<b>Hennessy V.S Cognac</b>	12.50
<b>Pâpidoux Calvados X.O.</b>	8.50
<b>Bas Armagnac VSOP</b>	10.50
<b>Bas Armagnac X.O.</b>	15.50
<b>Eaux de Vie</b>	10.50
Framboise <i>raspberry</i> / Mûre <i>blackberry</i> / Mirabelle <i>mira-</i> <i>belle</i> Poire <i>williams pear</i> / Vieille Prune <i>old plum</i>	

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