

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	€70
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	€120
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	€150
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	€34
Gillardeau Specials No. 3	€35
Gillardeau “Papillon” Specials, No. 5	€34

SHELLFISH & CRUSTACEANS

Whelks (250g)	€16
Sea urchins (2 pieces)	€24
Clams (6 pieces)	€20
Grey shrimps	€19
Bouquet of pink prawns (6 pieces)	€19
Crab (whole or half)	€34 €20
Cold Dublin Bay prawns (6 pieces)	€38
Cold Canadian lobster (whole or half)	€65 €35

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

Emmental cheese, croutons



Duck foie gras confit

Solliès fig cream, green apple, toasted country bread



Corsican sea bass fillet

Crispy rice, Genoese pesto

or

Pan-seared beef tournedos

Potato millefeuille, shallot and thyme marmalade,
béarnaise sauce



Cottage cheese ice cream

Honey from the Landes forest and pollen



Our signature desserts

Caramelised millefeuille, Opéra



Coffee, tea or infusion

Delicacies

FOOD AND WINE PAIRINGS

€45

Glass of champagne Moët & Chandon Vintage 2016

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 Emmental cheese, croutons	€25
Duck foie gras confit Solliès fig cream, green apples, toasted country bread	€39
Poultry, foie gras and black truffle pâté en croûte Onion confit, pickles, toasted country bread	€35
Burgundy snails in shells Parsley butter	6 sneals - €20 12 sneals - €38
Steamed leeks  "Mimosa" eggs, capers, hazelnuts and croutons, wholegrain mustard	€22
Slices of melt-in-the-mouth beetroot cooked over a wood fire  Goat's milk cottage cheese, pistachios, balsamic vinegar cream	€25
Norwegian smoked salmon Dill cream, lemon, and blinis	€36
Scallop carpaccio "Half-smoked / Half-raw" Celery rémoulade with black truffle, green apples, oyster leaves, and toasted buckwheat With 10g of caviar	€34 €52
Pumpkin velouté with gingerbread  Whipped cumin cream, pumpkin seeds	€22
"Café de la Paix" salad  Lamb's lettuce and curly endive, tender pumpkin and parsnip, Maple syrup and Barolo vinegar	€21
Baeri caviar - Aquitaine, France - (30g) Traditional garnish, blinis	€150

SEA

Norwegian salmon fillet seared in butter Potato gnocchi, watercress sauce	€43
Pike quenelle Spinach, lobster sauce	€39
“Corsican” sea bass fillet Crispy rice, Genoese pesto	€42
Organic linguine with Canadian lobster Shellfish bisque with saffron	€58

VEGETABLE

Winter vegetables stew  Wholegrain mustard and black truffle	€32
Organic ricotta cheese ravioli with sage  Cream of pumpkin soup with cinnamon	€33

SHARING

Sole from the French coast, meunière style (800g - 1000g) Two side dishes of your choice - serves two	€150
Beef cheek stew with Burgundy sauce Two side dishes of your choice - serves two	€82

LAND

Confit leg of lamb Coco Paimpol beans, tomato cream and rosemary	€38
Roast poularde filled with mushrooms and foie gras Slow cooked celery medallions with 'Albufera' sauce	€41
Japanese A4 Wagyu Sirloin Steak (150g) Side dish of your choice	€87
Angus de Castille beef tartare – Prepared at your table Straw potatoes	€42
With 10g of caviar	€60
Pan-seared beef tournedos Potato millefeuille, shallot marmalade with thyme, béarnaise sauce	€49
With pan-fried duck foie gras	€58

SIDE

Mashed potatoes	€8
Mashed potatoes with truffles	€19
French fries	€8
Pilaf-style white rice	€8
Coco Paimpol beans, tomato and rosemary	€8
Stewed winter vegetables	€8
Steamed or buttered spinach	€8



@cafedelapaixparis

www.cafedelapaix.fr

Carte élaborée selon les dispositions régies par le décret n°2002-1465
en date du 17 décembre 2002.

Les plats «faits maison» sont élaborés sur place à partir de produits bruts.

Prix nets en euros, taxes et services compris. Merci de bien vouloir noter que notre établissement n'accepte pas les chèques.

Pour préserver le confort de notre clientèle, l'utilisation de la cigarette électronique est interdite dans l'établissement.

Menu elaborated according to the writ n°2002-1465 from 17 December 2002. Homemade dishes are elaborated on site from raw products. Net prices in euros, taxes and service included. We no longer accept checks.

To ensure our customers comfort, the use of e-cigarettes is forbidden.