

DINING ROOM HOURS

BREAKFAST

Monday to Friday 7.00AM – 10.30AM
Saturday & Sunday 7.00AM – 11.00AM

LUNCH

Monday to Saturday 12.00PM – 2.30PM

DINNER

Monday to Thursday 7.00PM – 11.00PM
Friday & Saturday 7.00PM – 11.30PM
Sunday closed

BRUNCH

Sunday 12.30PM – 3.00PM

BAR

Monday to Thursday 7.00AM – 12.00AM
Friday & Saturday 7.00AM – 1.00AM
Sunday 7.00AM – 10.00PM

*lunch
dinner*

MENU

**FOLLOW US ON INSTAGRAM
@MONTECITORESTAURANTPARIS**

STARTERS: SHARING IS CARING

GUACAMOLE & TORTILLA CHIPS <small>VEGAN & GLUTEN FREE</small> _____ 14 Avocado, lime, pico de gallo, coriander
PINK HUMMUS & PITA BREAD _____ 14 Smoked beetroot, roasted poppy seeds
ROASTED WATERMELON <small>GLUTEN FREE</small> _____ 17 Frozen feta, salsa verde sauce, fresh herbs
FLAUTAS _____ 19 Wheat tortilla, shredded Mexican chicken, cheddar, coriander
BEEF TATAKI ★ _____ 23 Thin slices of rump steak, wasabi sesame, puffed rice, sweet and sour sauce
PIZZETTA _____ 24 Arrabiata sauce, scamorza, riquette, olive oil <i>With pepperoni</i> _____ +3
TUNA CEVICHE <small>GLUTEN FREE</small> _____ 25 Leche de tigre with strawberry, lemongrass, vegetarian peppers
LOBSTER ROLL _____ 29 Toasted brioche bread, shredded lobster, herb mayonnaise, lime

BETWEEN BOTH

AVOCADO TOAST _____ 22 Seed bread, guacamole, sliced avocado, pico de gallo, onions, corn, coriander, "perfect" egg
«CAESAR» SALAD ★ _____ 25 Romaine, croutons, crispy chicken fillet, shavings of aged Rodez cheese, caesar sauce
GREEK SALAD <small>GLUTEN FREE</small> _____ 26 Greek yogurt with Zaatar, tomatoes, watermelon, cucumber, capers, red onions, and Kalamata olives
POKE VERSION HAWAII <small>GLUTEN FREE</small> _____ 29 Fresh salmon, vinegared rice, ponzu sauce, carrot, edamame, soy bean sprouts, bok choy, sesame, coriander

MAIN COURSES

VEGGIE WOK ★ <small>VEGAN</small> _____ 24 Tamari sauce, tofu, satay spices, coriander, lime
MAC & CHEESE ★ _____ 24 Macaroni, caramelized onions, cheddar, gruyere, herb breadcrumbs
TAGLIATELLES POMODORO & STRACCIATELLA _____ 26 Tagliatelle, "Datterino" tomatoes, stracciatella, olive oil, basil
FRIED CHICKEN ★ _____ 29 Crispy chicken breast, corn, teriyaki, coriander and lemon mayonnaise
GRILLED FISH TACOS <small>GLUTEN FREE</small> _____ 29 Corn tortilla, sea bream fillet, iceberg lettuce, guacamole, pico de gallo, chilli pickles, creamy deluxe sauce
SMASH BURGER _____ 29 French beef, monterey jack, fried onions, riquette, cucumber pickles, mayonnaise, ketchup Served with french fries <i>With bacon</i> _____ +4
SPICY TUNA <small>GLUTEN FREE</small> _____ 36 Grilled tuna marinated in mild spices, peppers condiment, tomatoes, riquette
BEEF ASADA <small>GLUTEN FREE</small> _____ 39 Grilled Black Angus beef chuck marinated with citrus, corn tortillas, fried Padrón peppers, coriander, tarragon

SIDES

FRENCH FRIES ÉVIDEMMENT! VEGAN & GLUTEN FREE
MINI MAC & CHEESE, THE ORIGINAL ONE
STIR-FRIED BROCCOLINIS VEGAN & GLUTEN FREE
SMOKED MASHED POTATOES GLUTEN FREE
SALAD & ROASTED PEPITAS

9

GUILTY PLEASURES

RED BERRIES CHEESECAKE _____ 12

BROOKIE _____ 12

Served with vanilla ice cream

FRESH CITRUSES SALAD VEGAN & GLUTEN FREE _____ 12

Thin slices of orange, grapefruit & kumquat
Served with lemon sorbet & caramelized almonds

SUNDAE OF THE DAY _____ 12

COFFEE & SWEETS _____ 12

WORK & LUNCH

MONDAY TO FRIDAY
LUNCH ONLY
EXCLUDING PUBLIC HOLIDAYS

STARTER,
MAIN OR SALAD
& COFFEE

41

To choose among the dishes
mentioned with the ★ sign.

Drink not included.

LET'S BRUNCH

EVERY SUNDAY
FROM 12.30PM TO 3.00PM

Hot drink,
fruit juice,
buffet,
your choice of
à la carte dish & cocktail

78

INFORMATION & BOOKING :
montecitoparis.com
bonjour@montecitoparis.com
+33 (0)1 80 40 76 40



THE "HOME-MADE" DISHES ARE PREPARED ON THE SPOT FROM RAW PRODUCTS.
ALL OUR MEATS ARE OF FRENCH & EUROPEAN ORIGIN.
GLUTEN FREE BREAD IS AVAILABLE ON REQUEST. PLEASE INFORM US OF ANY FOOD ALLERGY.
NET PRICE IN EURO, VAT INCLUDED.

Drinks

MENU

COCKTAILS

BARBOSSA, 16CL _____	18
Spiced rum, Cointreau, Italicus liqueur, passion fruit purée, homemade ginger syrup	
CAPUCINES, 12CL _____	18
Cucumber and basil infused vodka, St-Germain liqueur, strawberry juice, lime	
PEPPER SMASH, 15CL _____	18
Pepper-infused Bombay Sapphire gin, homemade basil syrup, soda, fresh basil, lime	
PORNSTAR MARTINI, 15CL _____	18
Vanilla vodka, passion fruit, vanilla syrup, prosecco	
MOJITO, 15CL _____	18
Bacardi cuatro, fresh mint, lime, sugar, soda	
APEROL SPRITZ 15CL _____	18
Aperol, prosecco, soda	
HUGO, 15CL _____	18
St-Germain liqueur, prosecco, fresh mint, soda	
MOSCOW MULE, 15CL _____	18
42 Below vodka, lime, ginger beer	
OLD FASHIONED, 7CL _____	18
Woodford bourbon, sugar, angostura bitters	
DRY MARTINI, 7CL _____	18
Vermouth Noilly Prat, Bombay Sapphire gin	
EXPRESSO MARTINI, 12CL _____	18
Vodka 42 Below, Kahlúa liqueur, espresso	
MARGARITA, 9CL _____	18
Tequila 1800, Cointreau, lime	
APHRODISIAC, 15CL _____	18
Vodka 42 Below, homemade ginger syrup, fresh mint, fresh chilli, ginger beer, lime	
NEGRONI FROM THE BARREL, 9CL _____	18
Bombay Sapphire gin, Rubino Martini, Campari	

VIRGIN COCKTAILS

BREATH TEST, 20CL _____	14
Pineapple juice, strawberry purée, homemade hibiscus syrup, ginger ale	
DETOXICO, 20CL _____	14
Fresh cucumber, homemade jasmine green tea syrup, fresh mint, sparkling water, lime	

MYSTERY COCKTAIL

TRY OUR BARMAN'S COCKTAIL CREATION

WIN A GIFT IF YOU GUESS
THE 5 INGREDIENTS!

18

BY THE GLASS

14 CL

CHAMPAGNES

PERRIER-JOUËT GRAND BRUT _____	20
Champagne, France	
PERRIER-JOUËT BLASON ROSÉ _____	24
Champagne, France	
PERRIER-JOUËT BLANC DE BLANCS _____	27
Champagne, France	

WHITE WINES

HAHN CHARDONNAY _____	12
Hahn, California, United States – 2021	
COTEAUX-DU-GIENNOIS EDITION N°1 _____	12
Pascal Jolivet, Loire, France – 2021	

RED WINES

PATRIMONIO «CRÈME DE TÊTE» _____	12
Clos de Bernardi, Corse, France – 2021	
IGP LOIRE «PINOT NOIR» _____	12
Pascal Jolivet, Loire, France – 2022	

ROSÉ WINES

CHÂTEAU MINUTY ROSÉ ET OR _____	13
Château Minuty, Provence, France – 2020	

PROSECCO

GLERA _____	13
Zonin 1821, Bio Zonin, Italy	

CHAMPAGNES

75 CL

PERRIER-JOUËT GRAND BRUT _____	130
Champagne, France	
PERRIER-JOUËT BLASON ROSÉ _____	150
Champagne, France	
PERRIER-JOUËT BLANC DE BLANCS _____	180
Champagne, France	
BESSERAT DE BELLEFON TRIPLE B CUVÉE BIO _____	175
Champagne, France	
LAURENT PERRIER ULTRA BRUT _____	195
Champagne, France	
“R” DE RUINART _____	190
Champagne, France	
RUINART ROSÉ _____	220
Champagne, France	
RUINART BLANC DE BLANCS _____	245
Champagne, France	
RUINART BLANC DE BLANCS MAGNUM _____	490
Champagne, France	
KRUG _____	590
Champagne, France	
KRUG MAGNUM _____	1 180
Champagne, France	

PROSECCO

75 CL

GLERA _____	55
Zonin 1821, Bio Zonin, Italy	

WHITE WINES

75 CL

ALSACE

RIESLING GRAND CRU "ENGELBERG" _____ 95
Mélanie Pfister – 2017

BURGUNDY

CHABLIS _____ 82
Billaud-Simon – 2021

RULLY _____ 84
David Moret – 2020

CHABLIS LA BOISSONNEUSE LES 7 LIEUX BIO _____ 95
Julien Brocard – 2020

MARSANNAY "CUVÉE SAINT-URBAIN" _____ 95
Jean Fournier – 2020

GIVRY 1^{ER} CRU LES GRANDES VIGNES _____ 105
Desvignes – 2020

CHABLIS 1^{ER} CRU FOURCHAUME HVE _____ 145
William Fèvre – 2019

CHASSAGNE-MONTRACHET LES PIERRES BIO _____ 250
Olivier Leflaive – 2017

MEURSAULT 1^{ER} CRU "LES PERRIÈRES" _____ 1 900
Jean-Marc Roulot – 2009

LOIRE

MENETOU-SALON _____ 55
La Clef du Récit – 2021

MENETOU-SALON CLOS LES BLANCHAIS _____ 75
Henry Pellé – 2020

COTEAUX-DU-GIENNOIS EDITION N°1 _____ 72
Pascal Jolivet – 2021

TERRE DE SILEX HVE _____ 86
Château de Sancerre – 2018

POUILLY-FUMÉ "AUBAINE" _____ 105
Jonathan Didier Pabiot – 2019

RHÔNE

VIOGNIER "LES VIGNES D'À CÔTÉ" _____ 65
Yves Cuilleron – 2020

SAINT-JOSEPH "DIGUE" _____ 105
Yves Cuilleron – 2019

CONDRIEU LA PETITE CÔTE _____ 140
Yves Cuilleron – 2019

CHÂTEAUNEUF-DU-PAPE "AUGUSTE FAVIER" _____ 150
Saint-Préfert – 2018

GERMANY

RIESLING HAUS KLOSTERBERG _____ 48
Markus Molitor – 2019

AUSTRALIA

CAPE MENTELLE _____ 90
Cape Mentelle – 2017

BIN 311 _____ 145
Penfolds – 2019

CALIFORNIA

BERINGER FOUNDER'S ESTATE _____ 46
Beringer – 2018

HAHN CHARDONNAY _____ 72
Hahn – 2021

AU BON CLIMAT CHARDONNAY _____ 110
Au bon Climat – 2018

FREESTONE CHARDONNAY _____ 166
Joseph Phelps – 2018

RIDGE ESTATE CHARDONNAY _____ 175
Ridge – 2018

ITALY

CALVARINO GARGANEGA _____ 95
Pieropan – 2018

MILLESULMARE GRECANICO DORATO _____ 181
Santa Maria La Nave – 2017

RED WINES

75 CL

BORDEAUX

BLAYS QUINTESSENCE DE PEYBONHOMME _____	65
Château Peybonhomme Les Tours – 2018	
PAUILLAC LACOSTE-BORIE _____	140
Château Grand-Puy-Lacoste - 2017	

BURGUNDY

MARANGES 1 ^{ER} CRU CHÂTEAU DE MERCEY	
LES CLOS ROUSSOTS _____	98
Antonin Rodet – 2020	
AUXEY-DURESSÉS _____	120
Agnès Paquet – 2020	
MARSANNAY LES LONGEROIES _____	130
Jean Fournier – 2018	
POMMARD "EN BRESFUL" _____	175
Jean-Michel Giboulot – 2017	

CORSICA

PATRIMONIO «CRÈME DE TÊTE» _____	67
Clos de Bernardi – 2021	

LANGUEDOC

LES SORCIÈRES CÔTES DU ROUSSILLON _____	66
Le Clos des Fées – 2021	
TERRASSES DU LARZAC L'ÉVEIL _____	72
Mas Conscience – Syrah – Grenache – Cinsault – 2019	
FAUGÈRES _____	80
Léon Barral – Carignan – Syrah – Grenache – 2019	

LOIRE

CHINON «V» (75CL/150CL) _____	55/110
Pierre & Bertrand Couly – 2018	
IGP LOIRE «PINOT NOIR» _____	63
Pascal Jolivet – 2022	
SAINT-NICOLAS DE BOURGEUIL "TERRASSE DE LUNE" _____	70
François-Xavier Barc – 2017	
SANCERRE _____	70
Domaine la Clef du Récit – 2021	
MENETOU-SALON LES CRIS _____	90
Henry Pellé – 2015	

RHÔNE

CÔTES DU RHÔNE "CLOS BEATUS ILLE" _____	63
Isabel Ferrando – 2021	
VACQUEYRAS LOPY VIEILLES VIGNES _____	80
Domaine Sang des Cailloux – 2020	
CROZES-HERMITAGE LHONY _____	90
Gaylord Machon – 2016	
CÔTE RÔTIE "BASSENON" _____	150
Yves Cuilleron – 2017	
CHÂTEAUNEUF-DU-PAPE "AUGUSTE FAVIER" _____	140
Saint-Préfert – 2019	

GERMANY

HAUS KLOSTERBERG PINOT NOIR _____	85
Markus Molitor – 2017	

ARGENTINA

TERRAZAS MALBEC _____	72
Terrazas de Los Andes – 2019	

AUSTRALIA

PENFOLDS BIN 389 CABERNET-SHIRAZ _____	210
Penfolds – 2016	
PENFOLDS RWT 798 BAROSSA VALLEY SHIRAZ _____	364
Penfolds – 2018	

CALIFORNIA

HAHN GRENACHE SYRAH MOURVEDRE	72
Hahn – 2020	
NAPA VALLEY CABERNET SAUVIGNON	110
Beaulieu Vineyard – 2016	
AU BON CLIMAT	110
Au Bon Climat – 2018	
RIDGE GEYSERVILLE ZIN	148
Ridge – 2018	
RED ROCK TERRACE CABERNET SAUVIGNON	390
Diamond Creek – 2011	
OVERTURE	520
Opus One – 2017	

SPAIN

LA GARNACHA	70
Mustiguillo – 2016	
AALTO RIBIERA DEL DUERO	140
Aalto – 2018	

ITALY

VALPOLICELLA SUPERIORE	63
Musella – 2018	
CONTE GIANGIROLAMO IGT POUILLES	95
Tenute Girolamo – 2017	
ROSSO DI MONTALCINO	103
Casanova Di Neri – 2016	
TIGNANELLO	270
Antinori – 2018	
BAROLO ROCHE DI CASTIGLIONE	530
Alfredo Vietti – 2016	
AMARONE DELLA VALPOLICELLA	740
Dal Forno – 2013	

NEW ZEALAND

MOUNT RILEY PINOT NOIR	90
Mount Riley – 2016	

ROSÉ WINES

75 CL

PROVENCE

CHÂTEAU LA COSTE	60
Château La Coste – 2021	
CHÂTEAU MINUTY PRESTIGE (75CL/150CL)	70/140
Minuty – 2021	
ROSÉ ET OR CHÂTEAU MINUTY (75CL/150CL)	85/175
Minuty – 2020	

SOFTS

JUICES

FRESH JUICES, 20CL _____	12
Orange, grapefruit, lemon	
NECTAR, 25CL _____	12
Strawberry, white peach, apricot, pear	
SEASONED TOMATO JUICE, 20CL _____	8
FRUIT JUICE, 20CL _____	8
Apple, pineapple, cranberry	

SODAS

HOMEMADE ICED TEA, 33CL _____	8
HOMEMADE LEMONADE, 33CL _____	8
COCA-COLA, 33CL _____	8
COCA-COLA ZERO, 33CL _____	8
VAIVAI COCONUT WATER, 33CL _____	9
FEVER TREE TONIC WATER, 20CL _____	8
FEVER TREE GINGER ALE, 20CL _____	8
FEVER TREE GINGER BEER, 20CL _____	8
RED BULL, 25CL _____	9
SPRITE, 33CL _____	8

WATER

BADOIT VERTE, 1L _____	8
EVIAN, 1L _____	8
EVIAN, 50CL _____	6
PERRIER, 33CL _____	6
SAN PELLEGRINO, 1L _____	8
FILTERED WATER, 50CL _____	4

HOT DRINKS

ESPRESSO _____	6
AMERICAN COFFEE _____	6
DOUBLE ESPRESSO _____	8
LATTE _____	8
MATCHA LATTE KUSMI TEA _____	8
CAPPUCCINO _____	8
KUSMI TEA _____	8
Earl Grey, Organic Ceylon, English Breakfast, Organic Anastasia, Kashmir Chai, Organic Genmaicha, Organic Sencha green tea, Matcha green tea, Jasmine green tea, Mint green tea, Four red fruits, Vanilla rooibos, Verbena, Chamomile	

HOT CHOCOLATE _____	8
CAFÉ OR CHOCOLAT LIÉGEOIS _____	10

BEERS

1664, 25CL _____	10
1664 ALCOHOL-FREE, 33CL _____	10
AUBRAC AMBRÉE, 33CL _____	10
BUDWEISER USA, 33CL _____	10
CORONA, 33CL _____	10

DRAUGHT BEERS

25 CL

DEMORY PARIS (ALE) _____	9
BROOKLIN EAST (IPA) _____	9
BEER OF THE MOMENT _____	9