

LAZARE

- PARIS -

Homemade for love of good food

FRENCH BRASSERIE

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Management : Eric Frechon et Clarisse Ferreres-Frechon – Head Chef : Guillaume Chevalier – Pastry Chef : Kathery Chérancé – Floor Director : Arnaud Meunier

STARTERS

<i>Celeriac rémoulade with green apple and fresh coriander.....</i>	10
<i>Mackerel cooked in white wine, horseradish sauce.....</i>	14
<i>Organic hen's eggs "mimosa", tuna and chives.....</i>	13
<i>Royal sea bream carpaccio, lemon olive oil and pink peppercorns.....</i>	18
<i>Sauteed squid with garlic, chorizo and chili.....</i>	16
<i>6 baked escargots in shell with garlic and parsley butter.....</i>	18
<i>Grilled leek, smoked salmon mimosa vinaigrette.....</i>	15
<i>Chicken and foie gras pâté en croûte, pickled beetroot.....</i>	23
<i>Wood-fired beetroot, stracciatella, honey and coriander vinaigrette.....</i>	16
<i>Lettuce heart with aged Parmesan, olive oil and balsamic.....</i>	12
<i>Green bean salad, artichokes with hazelnut oil.....</i>	21

MAINS

<i>Wild mushroom ravioli with flat parsley oil</i>	29
<i>Salmon, New Zealand spinach, black rice, trout egg beurre blanc</i>	32
<i>Roasted turbot fillet, tomato-basil "vierge" and black olives</i>	56
<i>Cod with confit tomato, ginger and basil</i>	35
<i>Fish & chips, tartar sauce, French fries</i>	29
<i>Rope-grown mussels in cataplana, curry flavored</i>	24
<i>Veal kidneys flambéed with Cognac, "grand-mère" style</i>	38
<i>Golden seared chicken breast, mushrooms and baby potatoes</i>	36
<i>"The best sausage & mash in Paris"</i>	26
<i>Hand-cut Lazare beef tartare, shoestring fries</i>	29
<i>Pan-seared pork shoulder, "charcutière" sauce, mashed potatoes</i>	34
<i>Croque-monsieur with truffle butter and scamorza</i>	28

BEEF

Beef fillet (≈ 180g).....	45
Ribeye (≈ 300g).....	41
Hanger steak (≈ 200g).....	29

Served with fries and salad

Choice of sauce :

Béarnaise / Green pepper / Café de Paris butter

SHARING PLATES

<i>Charcuterie board</i>	26
<i>Country pâté</i>	12
<i>Pork rillettes</i>	12
<i>Perche cured sausage</i>	9
<i>White tarama (per 100 g)</i>	12
<i>Vintage sardines</i>	24

FROM THE RAW BAR

Fisherman's Platter 29€

(3 Kiss Marine oysters No.4,
3 pink shrimp, 6 whelks)

6 Kiss Marine oysters No.4 24€

6 Pink shrimp 26€

Whelks (200g) 14€

WEEKLY SPECIALS

€23

MONDAY

Pike quenelles,
Nantua sauce

TUESDAY

Omelette with chips

WEDNESDAY

Steak with fried egg, French fries

THURSDAY

Pork belly,
turnip sauerkraut

FRIDAY

Salt cod brandade,
market garden salad

SIGNATURE MENU | €49

STARTERS

au choix

Chicken and foie gras pâté en croûte, pickled beetroot
Celeriac rémoulade with green apple and fresh coriander
Royal sea bream carpaccio, lemon olive oil and pink peppercorns
Organic hen’s eggs “mimosa”, tuna and chives

MAINS

au choix

Wild mushroom ravioli with flat parsley oil
Cod with confit tomato, ginger and basil
Golden seared chicken breast, mushrooms and baby potatoes
“The best sausage & mash in Paris”

DESSERTS

au choix

Dark chocolate tart, vanilla ice cream
Our famous Paris-Deauville
Floating island with caramelized hazelnuts
Fraises Melba

EXPRESS MENU | 30€

SERVED IN 30 MINUTES

Weekly special
or
« The best sausage & mash in Paris »

Paris-Deauville
or
Espresso with chocolate finger

SATURDAY & SUNDAY ROAST | €28

Roast farm chicken “grand-mère” style, baby potatoes with
mushrooms and bacon, roasting jus



CHEESE & DESSERTS

Selection of matured cheeses.....	13
Brioche “pain perdu” style with caramel, vanilla ice cream.....	14
Our famous Paris-Deauville.....	11
Floating island with caramelized hazelnuts.....	12
Fraises Melba.....	15
Dark chocolate tart, vanilla ice cream.....	14
Roasted figs with blackcurrant crumble, speculoos ice cream.....	15
Choux pastry with praline cream, vanilla ice cream, chocolate sauce..	14
Seasonal ice creams & sorbets (per scoop).....	4
Affogato (espresso, vanilla ice cream, caramelized hazelnuts)....	12
Espresso with chocolate finger.....	12

ICE CREAMS

Colonel €15 (lemon sorbet, vodka)
Dame Blanche €15 (vanilla ice cream, chocolate sauce, whipped cream)
Fraise Melba €15 (vanilla ice cream, strawberries, whipped cream, strawberry coulis)
Single scoop €4 (extra whipped cream € 2) (Flavors: vanilla, chocolate, coffee, strawberry, lemon...)

AFTERNOON TEA

Crêpes ou Waffles €7 With chocolate spread €9 / Jam €9 / Chantilly €9
Lemon cake €7