LAZARE

– PARIS –

Homemade for love of good food — FRENCH BRASSERIE — Homemade for love of good food

Management : Eric Frechon et Clarisse Ferreres-Frechon – Head Chef : Sofiane Arbi – Pastry Chef : Kathery Chérancé – Floor Directors : Arnaud Meunier et Marion Piochaud

Starters

Avocado Served with a Spoon, mustard vinaigrette 8

Cauliflower Remoulade, yogurt and curry oil 9

Fried Smelt, ginger and lemon mayonnaise 11

Organic Devilled Eggs, tuna and chives 13

Endive and Castelfranco Salad, pear, walnuts and sherry vinaigrette 13

Delicate Wild Mushroom Velouté, lightly whipped cream and hazelnuts 14

Grilled Leek, sherry vinaigrette and smoked salmon 15

Six Snails, baked with garlic and parsley butter 18

Chicken and Foie Gras Pâté en Croûte, radish and red onion pickles 19

Hand-Sliced Wood-Smoked Salmon, toasted white bread and lemon butter 19

Six Raw Langoustine Tails, olive oil, lemon and Espelette Pepper 22

Tuna Tartare, soy and sesame, spicy guacamole 24

Fisherman's Platter, (3 Kys Marine No. 4 Oysters, 3 Prawns, Langoustine Crudo) 26

Wild Mushrooms, according to our forager's selection ..... market price

From the Raw Bar

White Tarama, toasted bread €9

6 Prawns €18

Mini Sardines in Olive Oil
« Bellota-Bellota » €22

6 Raw Langoustine Tails,
olive oil and lemon €24

Kys Marine No. 4 Oysters €4 Per 6 €24

Fisherman's Platter €26
(3 Kys Marine No. 4 oysters, 3 prawns,
2 langoustine tails with olive oil and lemon)

Mains

Cataplana Mussels, white wine, French fries 22

"The Best Sausage & Mash in Paris" 26

Fish and Chips, tartare sauce, French fries 29

Lazare Beef Tartare, hand-cut, straw potatoes 29

Croque-Monsieur with Truffle Butter, Ham and Scamorza, mesclun salad 29

Roasted Chicken Supreme, savory, wild mushrooms and mashed potatoes 32

Porcini Mushroom Ravioli, flat-leaf parsley jus with buckwheat butter 32

Cod Cooked with Tomato Confit, ginger and basil, lemon butter 35

Salmon and Mussels Cooked in Curry, leek fondue 36

Sauteed Prawns with Garlic and Parsley, saffron risotto 37

Cognac-Flambeed Veal Kidneys, Grandmother-Style Garnish 39

Oven-Roasted Turbot, whipped butter with fish roe, sauteed spinach 49

BEEF*

Hanger Steak (approx. 200g) 29

Ribeye Steak (approx. 300g) 43

Beef Fillet (approx. 180g) 45

Bone-In Rib Steak for Two (approx. 1kg) 95

Served with French fries
Choice of sauce: *Béarnaise sauce / Green pepper sauce / Café de Paris butter*

La Cochonnaille

Dry-Cured Sausage, Pole-Dried 9

Homemade Country Pâté 12

Pork Rillettes 12

Artisanal Charcuterie Board 26

Weekly Specials - *€23*

Lunch only

MONDAY
Pike quenelles,
Nantua sauce

TUESDAY
Casserole-cooked rabbit with onions,
carrots and mustard seed jus

WEDNESDAY
Pork Neck with charcutière sauce
and mashed potatoes

THURSDAY
Macaroni gratin with ham and cheese

FRIDAY
Salt cod brandade

www.lazare-paris.fr @ lazare_ paris

Prices are in euros, net, including taxes and service. We do not accept meal vouchers or checks.
** We remain at your disposal for any information regarding allergens and the origin of the meats.*

Signature Menu | €49

STARTERS
of your choice

Delicate Wild Mushroom Velouté, lightly whipped cream and hazelnuts

Organic Devilled Eggs, tuna and chives

Chicken and Foie Gras Pâté en Croûte, beetroot pickles

Grilled Leek, sherry vinaigrette and diced smoked salmon

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MAINS
of your choice

Porcini and Wild Mushroom Ravioli, flat-leaf parsley jus with buckwheat butter

Cod with Tomato Confit, ginger and basil, whipped lemon butter

Roasted Chicken Supreme with Savory, wild mushrooms and mashed potatoes

"The Best Sausage & Mash in Paris"

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DESSERTS
of your choice

Our Famous Paris Deauville

Warm Chocolate Fondant, vanilla ice cream

Trou Normand

Apple Tarte Tatin, Normandy raw cream

Express Menu | 30€

SERVED IN 30 MINUTES

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

Paris Deauville
or
Bourbon Vanilla Crème Brûlée

Cheese & Desserts

Normandy Camembert, raw milk, per portion.....5 Whole....20

Selection of Matured Cheeses.....13

Our Famous Paris Deauville.....11

Bourbon Vanilla Crème Brûlée.....12

Apple Tarte Tatin, Normandy Raw Cream.....13

Pear Crumble with Blackcurrant Pieces, Vanilla Ice Cream.....13

"Minute" Mille-Feuille, Salted Butter Caramel Sauce.....13

Warm Chocolate Fondant, Vanilla Ice Cream.....14

Praline Choux, Vanilla Ice Cream and Chocolate Sauce.....14

Trou Normand (green apple sorbet and Calvados).....15

Espresso Coffee, Hazelnut Praline Éclair.....12

Affogato (espresso coffee, vanilla ice cream and hazelnuts)....12

Seasonal Ice Cream and Sorbet (per scoop).....4

Ice Creams

Single Scoop 4€ (Add whipped cream 2€)
(Vanilla, chocolate, coffee, strawberry, lemon…)

Dame Blanche 15€
(Vanilla ice cream, chocolate sauce, whipped cream)

Chocolate or Coffee Liégeois 15€

Trou Normand 15€
(Green apple sorbet and Calvados)

Afternoon Tea

Sugar Crêpe €7
Chocolate Hazelnut Spread +€2 / *Jam* +€2 / *Chantilly Cream* +€2

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Our Signature Lemon Cake €7

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