

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 : Guillaume Chevalier – Pastry Chef : Kathery Chérancé – Floor Director : Arnaud Meunier et Marion Piochaud

STARTERS

<i>Fisherman's Platter, (3 Huîtres Kiss Marine n°4, 3 Crevettes roses, 6 Bulots)</i>	24
<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 pepper.....</i>	16
<i>6 baked escargots in shell with garlic and parsley butter.....</i>	18
<i>Grilled leek, mimosa vinaigrette.....</i>	13
<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>	17

MAINS

BEEF*

Beef fillet (≈ 180g).....	45
Ribeye (≈ 300g).....	43
Hanger steak (≈ 200g).....	29

Served with fries and salad

Choice of sauce :

Béarnaise / Green pepper / Café de Paris butter

<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>« vol au vent » with sweetbreads, chicken quenelles and morels</i>	45
<i>Croque-monsieur with truffle butter and scamorza</i>	28

FROM THE RAW BAR

Fisherman's Platter 24€

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

6 Kiss Marine oysters No.4 22€

6 Pink shrimp 18€

Whelks (200g) 12€

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

WEEKLY SPECIALS

€23

MONDAY

Pike quenelles,
Nantua sauce

TUESDAY

Omelette with chips

WEDNESDAY

Endives with ham,
gratinated with Emmental

THURSDAY

Pork belly,
turnip sauerkraut

FRIDAY

Mackerel fillet with herb
infused in « nage » butter

* Our meats come from Argentina and the European Union.

www.lazare-paris.fr @ lazare_ paris

Prices are in euros, net, including taxes and service. We do not accept meal vouchers or checks.

For any information regarding allergens, our team will be happy to assist you. Brasserie Lazare and its suppliers guarantee the 100% European origin of all their beef, available upon request.

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
Candied Apple with butter and sugar, vanilla ice cream

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,
mashed potatoes



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
Crêpes Suzette with clementine shards.....	14
Dark chocolate tart, vanilla ice cream.....	14
Candied Apple with butter and sugar, vanilla ice cream	13
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)
Coffee or chocolate liegeois €15
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