

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 Directors : Arnaud Meunier et Marion Piochaud

STARTERS

<i>Fisherman's Platter (3 Kys Marine oysters No. 4 with shallot vinegar, 3 pink shrimp with mayonnaise, 2 half langoustine crudos)</i>	24
<i>Celeriac rémoulade with green apple and fresh coriander.</i>	10
<i>Healthy vegetable soup.</i>	11
<i>Organic hen's eggs "mimosa", tuna and chives.</i>	13
<i>6/2 Langoustines crudo with olive oil and lemon.</i>	24
<i>Sauteed squid with garlic, chorizo and bird's eye chili</i>	16
<i>6 baked escargots in shell with garlic and parsley butter.</i>	18
<i>Grilled leek, mimosa vinaigrette and chive.</i>	13
<i>Homemade semi-cooked duck foie gras with toasted brioche.</i>	23
<i>Wood-fired beetroot, stracciatella, blackberry and coriander.</i>	16
<i>Lettuce heart with aged Parmesan, olive oil and balsamic vinegar.</i>	12
<i>Salad of pink shrimp, avocado and grapefruit, with a honey coriander vinaigrette.</i>	19

MAINS

BEEF*

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

Served with fries

Choice of sauce :

Béarnaise / Green pepper / Café de Paris butter

<i>Pigeon and duck foie gras pie, offal jus and garden salad</i>	49
<i>Cured salmon with Puy lentils and Morteau sausage, sherry vinaigrette</i>	32
<i>Lightly gratinated scallops with mussels and leek fondue, curry-flavoured</i>	38
<i>Cod cooked with tomato confit, ginger and basil, whipped lemon butter</i>	35
<i>Fish and chips, tartar sauce, French fries</i>	29
<i>Spelt risotto with herb purée, mushrooms and parmesan</i>	26
<i>"Lièvre à la Royale" with buttered tagliatelle</i>	55
<i>Golden chicken supreme, root vegetables and chestnuts</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>"Coquillettes" pasta for spoiled children, ham, Comté cheese, and black truffle</i>	36

FROM THE RAW BAR

Fisherman's Platter 24€

(3 Kys Marine oysters No. 4 with shallot vinegar,
3 pink shrimp with mayonnaise,
2 half langoustine crudos)

6 Kys Marine oysters No.4 22€

6 Pink shrimp 18€

6/2 Langoustines crudo 24€

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
Garden salad

WEDNESDAY

Endives with ham,
gratinated with Emmental

THURSDAY

Reblochon tartiflette
with smoked bacon

FRIDAY

Gratinated salt cod brandade
with garden salad

* 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

- Homemade semi-cooked duck foie gras with toasted brioche
- Celeriac rémoulade with green apple and fresh coriander
- 6/2 Langoustines crudo with olive oil and lemon
- Organic hen’s eggs “mimosa”, tuna and chives

MAINS

au choix

- Spelt risotto with herb purée, mushrooms and parmesan
- Cod cooked with tomato confit, ginger and basil, whipped lemon butter
- Golden chicken supreme, root vegetables and chestnuts
- “The best sausage & mash in Paris”

DESSERTS

au choix

- Dark chocolate tart, vanilla ice cream
- Our famous Paris-Deauville
- Floating island with caramelized hazelnuts
- Apple fritter with blackcurrant jus

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
- Apple fritter with wild blackcurrant jus.....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

- Crepes with sugar €7
- With chocolate spread +€2 / Jam +€2 / Chantilly +€2
- The house’s famous lemon cake €7