

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, Langoustine crudos)</i>	24
<i>Chicken and Foie Gras Pâté en Croûte, beetroot pickles</i>	19
<i>Mini sardines in olive oil "Bellota-Bellota"</i>	24
<i>Steamed green asparagus, sherry vinaigrette and fresh herbs</i>	25
<i>Green asparagus velouté, lightly whipped chive cream and croutons</i>	15
<i>Organic hen's eggs "mimosa", tuna and chives</i>	13
<i>Langoustine crudo with olive oil, lemon and Espelette pepper</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>Homemade semi-cooked duck foie gras with toasted brioche</i>	23
<i>Salmon rillettes flavored with curry oil and trout roe</i>	14
<i>Endive and Castel Franco salad, sherry vinaigrette and walnuts</i>	13
<i>Avocado, shrimp and pink grapefruit, cocktail sauce</i>	15

MAINS

BEEF*

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

Served with fries

Choice of sauce :

Béarnaise / Green pepper / Café de Paris butter

<i>Quail and foie gras in a cereal crust, buttered cabbage with bacon</i>	38
<i>Grilled salmon with béarnaise sauce, spring vegetables with preserved lemon</i>	34
<i>Seared scallops with mussel jus, curried leeks</i>	39
<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 bound with Herb Purée, spring green vegetables and Parmesan</i>	26
<i>Honey-glazed pork belly with spiced honey, turnip sauerkraut</i>	27
<i>Roasted chicken supreme with garlic and thyme, sautéed baby potatoes and mushrooms</i>	34
<i>"The best sausage & mash in Paris"</i>	26
<i>Lazare-style beef tartare, hand-cut, French fries</i>	29
<i>Roasted duck fillet with spices, sweet potato purée with foie gras</i>	34
<i>Burrata ravioli with sage butter, cherry tomatoes, parmesan and pine nuts</i>	26

FROM THE RAW BAR

Fisherman's Platter 24€
<i>(3 Kys Marine oysters No. 4 with shallot vinegar, 3 pink shrimp with, Langoustine crudo</i>
.....
6 Kys Marine oysters No.4 22€
.....
6 Pink shrimp 18€
.....
Langoustine crudo with olive oil, lemon and Espelette pepper 24€

LA COCHONNAILLE

<i>Charcuterie board</i>	26
<i>Head Cheese</i>	12
<i>Country pâté</i>	12
<i>Pork rillettes</i>	12
<i>Perche cured sausage</i>	9

WEEKLY SPECIALS

€23

MONDAY

Pike quenelles,
Nantua sauce

TUESDAY

Green Lentils from Le Puy
with Montbéliard Sausage

WEDNESDAY

Endives with ham,
gratinated with Emmental

THURSDAY

Grandmother's Stuffed Cabbage,
mustard seed jus

FRIDAY

Gratinated salt cod brandade
with garden salad

SIGNATURE MENU | €49

STARTERS

of your choice

Green asparagus velouté, lightly whipped chive cream and croutons

Chicken and Foie Gras Pâté en Croûte, beetroot pickles

Salmon rillettes flavored with curry oil and trout roe

Organic hen's eggs "mimosa", tuna and chives

.....

MAINS

of your choice

Spelt risotto bound with herb purée, spring green vegetables and parmesan

Cod cooked with tomato confit, ginger and basil, whipped lemon butter

Quail and foie gras in a cereal crust, buttered cabbage with bacon

"The best sausage & mash in Paris"

.....

DESSERTS

of your choice

Grand Cru chocolate tart, vanilla ice cream

Our famous Paris-Deauville

Pear and blackcurrant clafoutis, vanilla ice cream

Rice pudding with salted butter caramel sauce

EXPRESS MENU | 30€

SERVED IN 30 MINUTES

Weekly special

or

« The best sausage & mash in Paris »

Paris-Deauville

or

Grand Cru chocolate mousse

SATURDAY & SUNDAY ROAST | €29

*Roast farm chicken "grand-mère" style,
mashed potatoes*



**LES HALLES
TROTTEMANT**
PRIMEURS



CHEESE & DESSERTS

Selection of matured cheeses.....	13
Trou Normand (green apple sorbet and Calvados).....	15
Pear and blackcurrant clafoutis, vanilla ice cream.....	15
Our famous Paris-Deauville.....	11
Rice pudding with salted butter caramel sauce.....	12
Floating Island with Caramelised Hazelnuts.....	12
Dark chocolate tart, vanilla ice cream.....	14
Grand Cru chocolate mousse.....	13
Choux pastry with praline cream, vanilla ice cream, chocolate sauce..	14
Seasonal ice creams & sorbets (per scoop).....	4
Affogato (espresso coffee, vanilla ice cream and hazelnuts).....	12
Espresso with chocolate finger.....	12

ICE CREAMS

Trou Normand €15

(green apple sorbet and Calvados)

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