

# 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 &amp; Foie Gras Pâté en Croûte, radish &amp; red onion pickles.....</i>	19
<i>Sea Bream Carpaccio, olive oil, lemon &amp; pink peppercorns.....</i>	18
<i>Field-Grown Tomatoes &amp; Burratina, basil pistou.....</i>	17
<i>Chilled Zucchini &amp; Basil Soup, fresh goat cheese.....</i>	12
<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>Tomato &amp; Watermelon Salad, almonds, olives &amp; feta.....</i>	15
<i>Salmon rillettes flavored with curry oil and trout roe.....</i>	14
<i>Beechwood-Smoked Salmon, toasted brioche.....</i>	22
<i>Prawn, Avocado &amp; Grapefruit Salad, honey-coriander vinaigrette.....</i>	18

## 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>Roasted Free-Range Chicken, Grandmother-Style, baby potatoes in jus</i>	34
<i>Grilled Salmon, summer vegetable vierge, olive oil, capers &amp; basil</i>	36
<i>Roasted Octopus, chickpeas with merguez spices</i>	35
<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>Caesar Salad, anchovies &amp; aged Parmesan</i>	29
<i>Parisian Salad, Emmental cheese &amp; Paris ham</i>	26
<i>"The best sausage &amp; mash in Paris"</i>	26
<i>Lazare-style beef tartare, hand-cut, French fries</i>	29
<i>Parmesan-Breaded Veal Escalope, cherry tomatoes, rocket &amp; capers</i>	44
<i>Burrata ravioli with sage butter, cherry tomatoes, parmesan and pine nuts</i>	26

## FROM THE RAW BAR

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

Lunch only

€23

### MONDAY

Pike quenelles,  
Nantua sauce

### TUESDAY

Grilled Pork Belly, crushed potatoes  
with wholegrain mustard

### WEDNESDAY

Stuffed Bell Pepper, home-style,  
Basmati rice

### THURSDAY

Steak "à Cheval",  
French fries

### FRIDAY

Gratinated salt cod brandade  
with garden salad

## SIGNATURE MENU | €49

### STARTERS

*of your choice*

*Beechwood-Smoked Salmon, toasted brioche*  
*Chicken and Foie Gras Pâté en Croûte, beetroot pickles*  
*Chilled Zucchini & Basil Soup, fresh goat cheese*  
*Organic hen's eggs "mimosa", tuna and chives*

### MAINS

*of your choice*

*Burrata Ravioli, sage butter, cherry tomatoes, Parmesan & pine nuts*  
*Cod cooked with tomato confit, ginger and basil, whipped lemon butter*  
*Roasted Free-Range Chicken, grandmother-style, baby potatoes in jus*  
*"The best sausage & mash in Paris"*

### DESSERTS

*of your choice*

*Grand Cru chocolate tart, vanilla ice cream*  
*Our famous Paris-Deauville*  
*Pineapple & Raspberry Clafoutis*  
*Strawberries Melba*

## EXPRESS MENU | 30€

SERVED IN 30 MINUTES

*Weekly special*  
OR  
*« The best sausage & mash in Paris »*

*Paris-Deauville*  
OR  
*Grand Cru chocolate mousse*

## OUR "ROAST CHICKEN & FRIES" | €29

*Saturdays and Sundays only*

  
**LES HALLES  
TROTTEMANT**  
PRIMEURS



## CHEESE & DESSERTS

Selection of matured cheeses.....	13
Trou Normand (green apple sorbet and Calvados).....	15
Pineapple & Raspberry Clafoutis.....	15
Our famous Paris-Deauville.....	11
Strawberries Melba.....	15
Floating Island with Caramelised Hazelnuts.....	12
Dark chocolate tart, vanilla ice cream.....	15
Grand Cru chocolate mousse.....	14
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
Fontainebleau, strawberry coulis.....	14

## ICE CREAMS

Trou Normand €15  
*(green apple sorbet and Calvados)*

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

Red & Black Berry Cup €18  
*(Raspberry, strawberry & blackcurrant sorbet, whipped cream)*

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