

# 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 pea and mint 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>Country-style terrine "homemade", toasted bread</i> .....  | 12 |
| <i>Plain melon</i> .....  | 12 |
| <i>Melon with cured ham</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 chicken supreme with thyme, lemon gnocchi, olive jus</i>                  | 34 |
| <i>Mussels marinière with curry, French fries</i>                                    | 24 |
| <i>Roasted octopus, chickpeas cooked with piperade and merguez sausage</i>           | 37 |
| <i>Cod cooked with tomato confit, ginger and basil, 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>Grilled salmon, summer vegetables with ginger and lemon, whipped butter sauce</i> | 36 |
| <i>Lazare-style beef tartare, hand-cut, French fries</i>                             | 29 |
| <i>Veal escalope breaded with Parmesan, cherry tomato salad, arugula and 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>Country pâté "homemade"</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, potatoes  
with wholegrain mustard

### WEDNESDAY

Stuffed Bell Pepper, home-style,  
Basmati rice

### THURSDAY

Duck leg with baby potatoes  
confit in goose fat

### FRIDAY

Gratinated salt cod brandade  
with garden salad

## SIGNATURE MENU | €49

### STARTERS

*of your choice*

*Sea bream carpaccio with olive oil, lemon and pink peppercorns*

*Chicken and Foie Gras Pâté en Croûte, beetroot pickles*

*Chilled pea and mint soup with fresh goat cheese*

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

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### 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 chicken supreme with thyme, lemon gnocchi and olive jus*

*"The best sausage & mash in Paris"*

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### DESSERTS

*of your choice*

*Grand Cru chocolate tart, vanilla ice cream*

*Our famous Paris-Deauville*

*Trou Normand (green apple sorbet and Calvados)*

*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 "GRANDMOTHER-STYLE ROAST CHICKEN"

| €34

*Saturdays and Sundays only*



**LES HALLES  
TROTTEMANT**

PRIMEURS



## CHEESE & DESSERTS

|   |                                      |
|---|--------------------------------------|
| Selection of matured cheeses.....                                     | 13                                   |
| Pan-fried cherries flambéed with Guignolet, vanilla ice cream.....    | 15                                   |
| Strawberries with sugar...12  | Strawberries with whipped cream...14 |
| 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                                   |
| Trou Normand (green apple sorbet and Calvados).....                   | 15                                   |
| 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)*

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