Restaurant Paul

Traditional cuisine
since 1854

Lunch Menu

Daily Special + Coffee 22
(from monday until friday)

Starters A good way to start

Paul's country-style terrine
Homemade terrine, lettuce salad, vinaigrette . . . 11

Organic Egg Casserole
Creamy seasonal mushrooms 11

Traditional Onion Soup
Historic soup gratinée with comté cheese 14

Leeks in Vinaigrette
Grandmother's recipe, parmesan shavings 11

Homemade Foie Gras with Figs
Toasted bread and seasonal chutney 24

French Snails
Parsley butter, served by 6 or 12 . . . . . 18 - 34

Cheese Selection

Platter of 3 mature cheeses of your choice 15

Desserts To conclude on a gentle note

Paris-Brest
Pastry with praline filling and almonds 13

Paul's Chocolate Mousse
Historic recipe, grand cru chocolate 11

Apple Pie
Caramelized tart, double cream 12

Vanilla Crème Brulée
Bourbon vanilla cream from Réunion Island . . 12

Brioche Perdue
Roasted brioche with butter and caramel 12

Chocolate Fondant
Orange zest, Bourbon vanilla ice cream 12

Gourmet small pastries
Coffee, Tea (or Champagne +5 euros) 13

Ice Cream and Sorbets
Ask your server for our selection! . . . .

Our little findings... to share, or not !

Dry Sausage "Maison La Guildive" - 150g 9

Spreads from "Maison La Guildive" 12

Artichoke Tapenade 140 gr
Black Pudding Terrine 130 gr
Langoustine Terrine 90 gr

Paul's Weekly

MONDAY Poultry fricassee with mustard sauce **19**

TUESDAY Pike dumpling, basmati rice **19**

WEDNESDAY French ham and cheese escalope **19**

THURSDAY Homemade Ratatouille, poached egg **19**

FRIDAY Fresh fish from the market **19**
Fish depending on arrival, grilled vegetables, lemon sauce vierge

SATURDAY Beef stew with carrots **21**

SUNDAY ***Grandma's Chicken*** **19**
Roast free-range chicken, boneless, with gravy and homemade fries

Main Courses Let's keep this momentum going

Duck Parmentier
Shredded duck confit with roasted mashed potatoes 22

Vegetables Blanquette
Seasonal creamy vegetables, basmati rice 19

Sausage and Mashed Potatoes
Homemade buttered mashed potatoes 21

Creamy Mushroom Risotto
Risotto with parmesan cheese and white wine 22

Sea bass fillet in a herb crust
Pan-fried zucchini and beurre blanc sauce 26

Beef Tartare, Paul Style
Raw or cooked, served with homemade fries 25

Pan-roasted Veal Liver
With honey and cilantro, served with mashed potatoes 26

Extra tender ribeye steak
400gr. Béarnaise sauce, homemade fries 42

Sides Dishes 8

Of your choice : homemade mashed potatoes; green salad; pan-fried zucchini; homemade fries; basmati rice

We adapt to the youngest guests, ask us for the children's menu!
Please feel free to ask for the list of allergens. Any change of filling will be charged at €2. Net price.

LE VRAI FAIT MAISON
REAL HOME COOKING

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Cocktails 16cl

Simone Spritz	Orange and mango liqueur, prosecco	17
Hugo Spritz	Elderflower liqueur, prosecco	15
Aperol Spritz	Apérol, prosecco	14
Limoncello Spritz	Limoncello, prosecco	15
Gin Tonic	Gin, shweppes tonic	18
Jamaican, Moscow ou London Mule	Rhum, vodka, ou gin, with ginger beer	18
Crodino Virgin Spritz		10

Appetizers

	12cl
Glass of Champagne Brut Greno	14
Glass of Prosecco	9
Kir Royal Champagne, crème de cassis	15
Kir Vin Blanc White Burgundy, blackcurrant liqueur	8

Draft Beers

Beers from France	25cl	50cl
Marguerite Blond	7	12
Gallia White	7	12
Panaché Beer and lemonade	7,5	12,5
Monaco Beer, lemonade, and grenadine	7,5	12,5

Wines by the Glass

White Wines

	12cl
Chardonnay, Domaine Bardet & Fils	9
Chablis, Domaine du Chardonnay	12
Sauvignon, "Odyssée"	9
Sancerre "Corty Artisan Intro"	11
Sauternes, Château Signalas,	14

Rosés Wines

	12cl
C. de Provence, "Odyssée"	9
C. de Provence, Château des Sarrins	12

Softs Drinks

Fruit Juices "A.Milliat" (orange, apple, apricot, tomato)	20cl	8
Coca-Cola or Coca-Zero	33cl	7
Lemonade, Fuze Tea Peach	25cl	6
Ginger Beer Fever Tree	20cl	6
Schweppes Tonic	25cl	7

Mineral Waters sparkling ●

Evian	50cl 6 / 1L 8		Chateldon ●	75cl	9
Badoit ●	50cl 6 / 1L 8		Badoit Rouge ●	33cl	7

Hot Drinks

Coffee Espresso 3,5 Cappucino 6,5

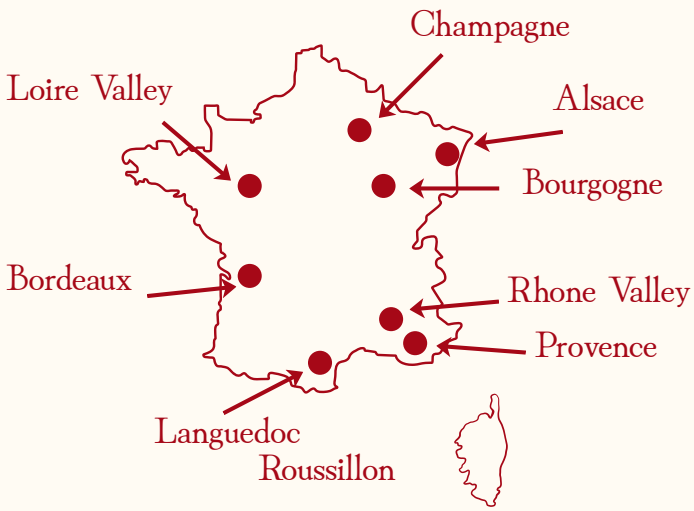
Noisette 4 Café Double, Café Crème 6

Teas and herbals 6 Hot Chocolate 6

Ask your server for our tea box!

Let yourself be tempted by our selection of cheeses!

WINES OF FRANCE



Red Wines

	12cl
Montagne St Emilion Bio	11
Sancerre "Corty Artisan" Pinot Noir	11
Pic St Loup, Château de Lancyre	10
Côte-du-Rhône, Roc Epine	10

A wine list is available, please feel free to ask for it!