

HÔTEL du SENTIER

PARIS



Always fresh, made in-house

Starters

- 8€ Hard-Boiled Eggs Mayonnaise
- 10€ Housemade Country Terrine, *pickles**
- 9€ Leeks "Ravigote" Vinaigrette, Hazelnuts
- 12€ Buratta, Marinated Grilled Vegetables, *house made pesto* *
- 8€ Sliced Crudités (radish, carrot, beets, celery root, coriander)
- 9€ Lentil Salad *
- 14€ Cured Ham Plate, *pickles* *
- 14€/25€ Semi-Preserved Duck Foie Gras 50/100 grs

Mains

- 20€ Viet Chicken Salad, (*marinated carrots, Chinese cabbage, lettuce*)
- 19€ Sliced Veggie Dish, *Miso sauce, roasted buckwheat, coriander*
- 22€ Avocado and House-Made Gravelax Trout Salad, *marinated spelt* *
- 22€ Crispy Chicken Salad, *mozzarella, citrus fruits, citrus sauce* *
- 22€ Caesar Salad (*marinated chicken, hard-boiled egg, croutons, parmesan*)

- 20€ Grilled Veggie Dish (*eggplant, zucchini, carrot, butternut*) *burrata, spelt risotto*
- 19€ French Omelette (*ham, cheese, potatoes*) *salad* *
- 20€ Hand-Cut Beef Tartare, *handcut fries, salad* *
- 21€ Hand-Cut Thai Beef Tartare, *handcut fries, salad* *
- 17€ Croque-monsieur / 18€ Croque-madame, *handcut fries, salad* *
- 21€ Crispy Chicken Fillet *handcut fries, salad* *
- 19€ Steak Haché With a Fried Egg, *handcut fries, salad*
- 27€ Entrecôte (300 grs), *handcut fries, salad*
- 20€ House-Made Boudin Noir, *apples and housemade mashed potatoes*

- 10€ Dauphine Potatoes, *bernaise sauce* *
- 7€ Handcut Fries *

Desserts

- 12€ Selection of Cheeses *
- 11€ Fruit Salad *
- 12€ Crème brûlée *
- 11€ Parisian Flan *
- 10€ Chocolat Mousse, *puffed buckwheat* *
- 12€ Café « Bricole » *accompanied with mini portions of our desserts* *

Available all day from 7:00am to 10:30pm *

Formule Déjeuner

Available weekdays only

Limited to the daily specials

22€ Starter / Main OR Main / Dessert

27€ Starter / Main / Dessert

