

HÔTEL du SENTIER

PARIS



ALWAYS FRESH, MADE IN-HOUSE

STARTERS

- 10€ Soup of the Day
- 8€ Hard-boiled eggs, mayonnaise *
- 10€ Housemade country terrine, pickles *
- 9€ Leeks "Ravigote" vinaigrette with hazelnuts
- 9€ Lentil salad *
- 14€ Housemade Rillettes, pickles *
- 14€/25€ Semi-preserved duck Foie Gras, 50/100 grs *

MAINS

- 20€ Viet chicken salad, (*Vietnamese marinated chicken, carrots, Chinese cabbage, lettuce*)
- 19€ Grilled veggie salad, *marinated spelt* / 22€ with housemade gravelax trout *
- 20€ Grilled veggie plate (*eggplant, zucchini, carrot, butternut*), burrata, spelt risotto
- 19€ French omelette (*ham, cheese, potatoes*), salad *
- 20€ Hand-cut 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), housemade béarnaise sauce, handcut fries, salad
- 20€ Housemade Boudin noir, apples and housemade mashed potatoes
- 24€ Duck chops, fried potatoes
- 22€ Duck confit, fried potatoes
- 24€ Osso bucco, tagliatelles
- 23€ Lamb shank, mashed potatoes

- 10€ Dauphine potatoes, housemade béarnaise sauce *
- 7€ Handcut fries *

DESSERTS

- 12€ Selection of cheeses *
- 11€ Fruit salad *
- 12€ Crème brûlée *
- 11€ Parisian flan *
- 10€ Chocolate mousse, puffed buckwheat *
- 12€ Café "Bricole" (*mini crème brûlée, fruit salad, and chocolat mousse*) *

LUNCH SPECIALS

Starter + Main
or Main + Dessert 22€
Starter + Main + Dessert 27€

Available weekdays only
Limited to the daily specials

* Available all day from 12h - 22h30

