



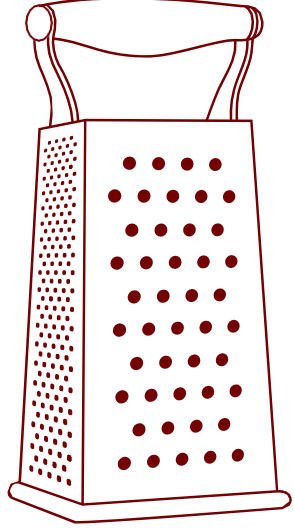
# Hôtel Monsieur

PARIS

★ ★ ★ ★

**STARTER + MAIN COURSE + DESSERT AT €29**

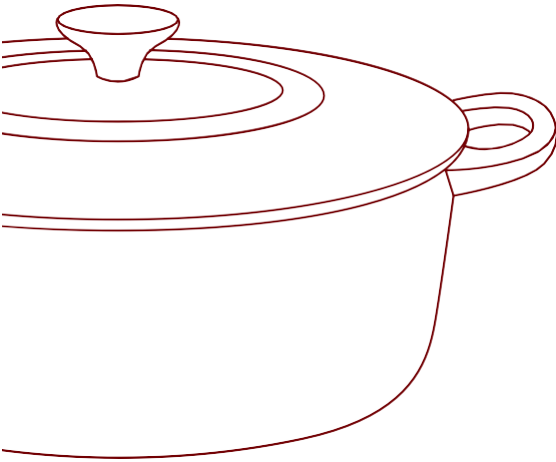
## STARTER



Gaspacho Sevillan  
Creamy eggplant and peppers with fennel  
seeds  
Cream of sandy carrot soup with coconut

**€ 9**

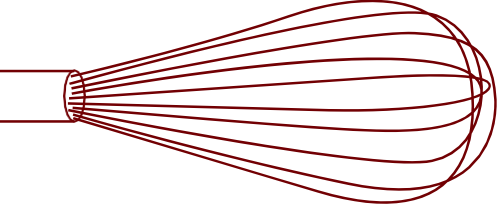
## MAIN COURSE



Beef Bourguignon  
Blanquette of veal - Rice  
Trio of Quinoa - Oven roasted poultry

**€ 15**

## DESSERTS



Revisited Lemon Tart  
Crumble with caramelized apples  
Chocolate fondant with Perigord nuts



**€ 7**

# DRINK MENU

## WINE

### WHITE

Winerie Parisienne Grisant Blanc 2017 (75cL)	<b>25€</b>
Sancerre Héritage Domaine La Clef du Récit 2018 (10cL)	<b>9€</b>
Petit Chablis Domaine de la Motte 2018 (10cL)	<b>7€</b>

### RED

Winerie Parisienne Grisant Rouge 2016 (75cL)	<b>25€</b>
Saint-Emilion Grand Cru Château de Béchaud 2016 (10cL)	<b>8€</b>
Paillac Chapelle de Haut-Bages Libéral 2017 (10cL)	<b>10€</b>
Châteauneuf-du-Pape Domaine de la Graveirette 2015 (10cL)	<b>10€</b>

### ROSÉ

Winerie Parisienne Grisant Rosé 2017 (75cL)	<b>25€</b>
Côte de Provence Prunelle Villa Vallebrosa 2018 (10cL)	<b>6€</b>

## CHAMPAGNE

Champagne Laurent-Perrier brut La Cuvée (75cL)	<b>59€</b>
Champagne Laurent-Perrier brut La Cuvée (37,5cL)	<b>35€</b>

## BEER

Draft beer Leffe (30cL)	<b>5€</b>
Draft beer 1664 (25cL)	<b>4€</b>

## MINI-BAR

Eau pétillante San Pellegrino (50cL)	<b>4€</b>
Eau plate Evian (50cL)	<b>3,50€</b>
Thé glacé Lipton Ice Tea (33cL)	<b>4,50€</b>
Limonade 7UP (33cL)	<b>4,50€</b>
Coca Cola (33cL)	<b>4,50€</b>
Coca Cola zéro (33cL)	<b>4,50€</b>
Toblerone	<b>4€</b>